

THE NATIONAL

**P**

*Provisioner*

LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1897

U.S. Plans for Meat...	12
Meat Personnel Matters	13
Meat Processing Values Abroad	19
Meat Industry Research	23
The Meat Trade	41

689

**FOS**

A "3-in-1" Phosphate Formula



What you're looking for...

**IN YIELDS...**

THE JOHN GREAR LIBRARY

OCT 24 1960

**IN RESULTS...**

**IN SOLUBILITY...**

The FOS formula applies Griffith's research and development of foreign findings in the use of pyrophosphates for best moisture retention. It combines acid and alkaline phosphates—to keep the pH within a safe range.

16 pounds of FOS, in 50 gallons of pickle, produces higher yields in boiled and canned hams—a dryer cutting surface in smoked hams.

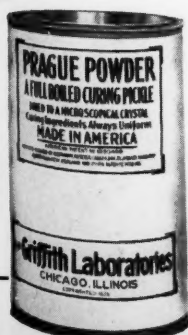
Thoroughly soluble at cellar temperatures, FOS doesn't crystallize out at higher or lower temperatures. No heating necessary.

Check into all the advantages of using FOS, now!

THE *Griffith* LABORATORIES, INC.

CHICAGO 9, 1415 W. 37th St. • UNION, N.J., 855 Rahway Ave.

LOS ANGELES 58, 4900 Gifford Ave.



TO DEVELOP  
MAXIMUM COLOR  
AND FLAVOR IN  
MINIMUM TIME...

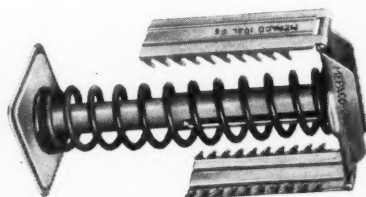
Cure with flash-fused  
PRAGUE POWDER.

U. S. Pat. Nos. 2,668,770, 2,668,771  
2,770,548, 2,770,549, 2,770,550  
2,770,551.

# More ham per square inch in

# Mepaco HAM MOLDS

WITH EXCLUSIVE  
SPRING-TENSION  
LID



PATENT APPLIED FOR AND PENDING

**MEPACO HAM FORMER** is expressly designed for use with the Mepaco Ham Molds. Complete operation requires less than 30 seconds. Product is squared, elongated, and then forced into the mold.



The Mepaco Mold will handle any size . . . from two or three very small hams up to large of 22 lbs. green weight. Use green hams of the lowest price, regardless of size. With any size ham or hams, fill the mold with extra pieces. Fill it to the top . . . Mepaco's exclusive spring tension lid takes no room inside the mold.

A Mepaco 4" by 4" by 27" mold yields a ham 50% longer, which saves 50% in labor and in end-piece waste. Similar savings in sizes: 3 7/8" by 3 7/8"; 4 1/2" by 4 1/2"; and the new size, 3 7/8" by 6 1/2".

Hams from a Mepaco mold are smooth, solid, firm and won't break up, which is ideal for high speed slicers. Square ends avoid costly waste in trimming. Excess gelatine and excess cure not trapped in the mold, due to Mepaco's exclusive escape-vents (Patent Applied For).

## MEAT PACKERS EQUIPMENT CO.

1226 - 49th AVENUE - OAKLAND 1, CALIFORNIA

TELEPHONE 2-3636

Lot

THE



# it's here

# it's clear!

## NEW VITAFILM WNF



*Smartest,  
Smoothest,  
Thriftiest way to  
Package Bacon*



From Goodyear comes a new nonfogging film that gives you every advantage found in the finest bacon wraps—at an ultimate cost that's lowest of all.

Its name—VITAFILM WNF. Its benefits for bacon? Here are just a few:

**Nonfogging**—makes a clear, skintight package that protects product while revealing its quality.

**Most economical**—available at a lower cost than any other recommended film.

**Positive heat-seal**—seals quickly and permanently over a wide range of temperatures.

**Excellent machinability**—handles easily on automatic, high-speed packaging machinery.

**Prints beautifully**—helps build brand name.

Your Goodyear Packaging Engineer will gladly give you the full story on VITAFILM WNF. And he'll show you the best and fastest way to make it work for you.

Goodyear, Packaging Films, Dept. V-6419  
Akron 16, Ohio

Lots of good things come from

# GOOD YEAR

Vitafilm, a Polyvinyl chloride—T. M. The Goodyear Tire & Rubber Company, Akron, Ohio

THE NATIONAL PROVISIONER, OCTOBER 22, 1960

# LIFT 'EM UP

... the easy way  
with a

## St. John

### BUCKET ELEVATOR

Here is the simple way to discharge slack barrels of meat directly into the grinder tray—automatically.

At the touch of a button, the St. John bucket elevator will raise a heavy barrel of meat, swing it over and dump the contents into the receiving tray. Ends costly manual unloading forever... saves time... saves labor... saves money.

With a cradle fabricated of heavy stainless steel, the unit is suitable for inspected plants, and is available with the container made as an integral part of the hoist or with a platform and spring-loaded latch to hold removable barrels in place.

"Famous  
for  
Stainless"



## ST. JOHN & CO.

5800 S. Damen Ave., Chicago 36, Ill., Phone: PRospect 8-4200

VOLUME 143 OCTOBER 22, 1960 NUMBER 17

# THE NATIONAL **P**rovisioner



15 W. Huron St., Chicago 10, Ill.

## CONTENTS

Another Look at '60s .....	11
Explosion in markets will not be only phenomenon of 1960s; packers' neighborhood and housekeeping problems also will expand.	
News of the Industry .....	11
What's happening in Washington, the state capitals and North, East, West and South of importance to the meat industry.	
Houston's New F.I. Plant .....	12
Lone Star opens three-bed cattle plant; it is Houston's first since turn of century.	
Split Personality Enterprise .....	15
Jack Kreck of Dallas runs successful sausage manufacturing and meat jobbing companies under the same roof.	
Markets for U. S. Tallow .....	19
National Renderers Association cultivates new outlet for American fats in foreign soaps from the dirt up.	
Recent Meat Industry Research .....	23
A. M. Pearson summarizes recent studies on spoilage in frozen foods, ham curing, infrared heating and other meaty subjects.	
Ultrasonics vs. Man .....	28
AMI reports on those who scored well in judging cattle and hogs at recent convention, as well as results of ultrasonic soundings on fleshing of live animals.	
<b>Market Summaries</b>	
All Meat, page 32; Processed Meats and Supplies, page 33; Fresh Meats, page 34; Provisions and Oils, page 35; By-Products, page 36, and Livestock Markets, page 38.	
The Meat Trail .....	41
Classified Advertising .....	45

## EDITORIAL STAFF

EDWARD R. SWEM, Vice President and Editor  
GREGORY PIETRASZEK, Technical Editor  
BETTY STEVENS, Associate Editor  
ROBERT KULAR, Associate Editor  
GUST HILL, Market Editor  
DANIEL O'CALLAGHAN, Associate Editor

## EXECUTIVE STAFF

THOMAS McERLEAN, Chairman of the Board  
LESTER I. NORTON, President  
A. W. VOORHEES, Secretary

## PROVISIONER PUBLICATIONS

The National Provisioner, The Daily Market & News Service, Purchasing Guide for the Meat Industry, American Miller and Processor, Feeds Illustrated, Consolidated Grain Milling Catalogs, Feeds Illustrated Daily, American Miller Daily and Feed Trade Manual.

Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by The National Provisioner, Inc. Yearly subscriptions: U.S., \$6.00; Canada, \$8.00; Foreign countries, \$8.00. Single copies, 30 cents. Copyright 1960 by The National Provisioner, Inc. Trade mark registered in U.S. Patent Office. Second class postage paid at Chicago.



# A

## dvertisers

### INDEX

Air-Way Pump & Equipment Company ....44	Kadison Laboratories, Inc. ....25
Allbright-Nell Co., The .....Third Cover	Koch Equipment Co. ....43
Barliant & Co. ....46	Le Fiell Company ..... 8
Calgon Company .....17	Lincoln Brokerage Company .....44
Cincinnati Butchers' Supply Company, The ..26-27	Marathon, A Division of American Can Company 7
Cincinnati Livestock Company, The .....44	Meat Packers Equipment Co. ....Second Cover
Container Corporation of America .....31	Morrell & Co., John .....29
Detecto Scales, Inc. ....22	Olin Mathieson Chemicals Division .....22
Dupps Co., The .....36	Packers Development Company .....22
Firestone Tire & Rubber Company .....18	Pikle-Rite Co., Inc. ....44
First Spice Mixing Company, Inc. ....29	Reiser & Co., Inc., Robert ..... 9
Goodyear Tire & Rubber Company, The ..... 3	Rothschild & Sons, M. ....29
Griffith Laboratories, Inc., The .....Front Cover	St. John & Co. ....4-5
Hess, Watkins, Farrow & Company .....44	Smith's Sons Co., John E. ....21
Hygrade Food Products Corporation .....29	Tee-Pak, Inc. ....10
James Co., E. G. ....44	Warner-Jenkinson Manufacturing Company .....29
Julian Engineering Co. ....Fourth Cover	Werner Manufacturing Company .....30
KVP Sutherland Paper Company .....40	Wirebound Box Manufacturers Association .... 6

### ADVERTISING DEPARTMENT

WILLIAM K. MURRAY, Advertising Manager  
JOHN W. DUNNING B. W. WEBB  
J. L. HOBSON

MARY JABSEN, Production Manager  
New York Office  
ROBERT T. WALKER GARDINER L. WINKLE  
RICHARD E. PULLIAM  
527 Madison Avenue (22) Tel. Eldorado 5-6663  
Cleveland Office  
C. W. REYNOLDS  
3451 West Blvd. (11) Tel. Olympic 1-5367  
Southeastern Representative: EDWARD M. BUCK  
P. O. Box 171, St. Petersburg, Florida  
West Coast Representatives: McDONALD-THOMPSON  
Denver: 620 Sherman St., (3)  
Los Angeles: 3727 W. 6th St., (5)  
San Francisco: 625 Market St., (5)  
Seattle: 1008 Western Ave., (4)

# FASTEST PACKING EVER

for Bulk Hamburger

with  
**St. John** **FLIP-FLOP  
PACKING  
TABLE**

CAT. NO. 231



**ST. JOHN & CO.**

5800 S. Damen Ave., Chicago 36, Ill. Phone: PRospect 8-4700

# Wirebounds STACK HIGH SAFELY



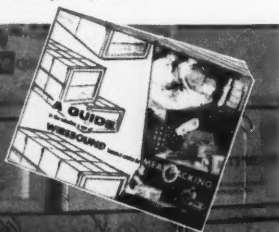
## ...save space without crushing or falling!

A leading warehouseman says, "It saves a lot of floor space when we stack meat boxes 18 to 20 ft. high. The extra strength of Wirebounds gives us this option. We stack them to the limit of our fork lift truck and they stay straight and safe... without stacking irons or pallet crates."

Wirebound boxes stack high because they are built like a skyscraper... they have an extra-strong reinforced framework that gives the box great supporting strength... wet or dry, frozen or not. Loads placed on top of a Wirebound box are carried by this frame not the contents of the box. This is another reason why packers who want their meat to arrive in good condition choose Wirebounds for shipping.

### FREE guide to packing meat!

Illustrated 12-page brochure gives you the basic facts about Wirebounds for packing and shipping meats. Performance chart helps you determine the most practical, efficient type for your operation. Send for it today. Use the handy coupon below.



IT GETS THERE RIGHT IN

*Wirebound*  
BOXES & CRATES

## WIREBOUND BOX MANUFACTURERS ASSOCIATION

222 W. Adams St., Chicago 6, Dept. NP-100

☐ Please send FREE descriptive booklet: "A guide to the selection and use of Wirebound boxes and crates in Meat Packing."

Name \_\_\_\_\_ Title \_\_\_\_\_  
Company \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_

0811

## PROVISIONER "APPROVED" BOOKS

The books listed below are selected from a number of sources. In the opinion of the editors of The National Provisioner they are factual, practical and worthwhile—and are approved and recommended accordingly.

### MEAT SLAUGHTERING AND PROCESSING

Contains information helpful to small slaughterer or locker plant operator interested in killing and meat processing. Discusses: fundamentals; plant location and construction; beef slaughter and by-products; hog slaughter; inedible rendering, casing processing; lard rendering; track installations; curing; smoking and sausage manufacture.  
Price ..... \$7.50

### FREEZING OF PRECOOKED AND PREPARED FOODS

This 560-page volume has 24 chapters and 124 illustrations. Included are processing instructions for food technologists, quality control people, packers, home economists and restaurateurs. Book is devoted exclusively to the production, freezing, packaging and marketing of baked goods, precooked and prepared foods.  
Price ..... \$10.00

### FREEZING PRESERVATION OF FOODS

Covers all frozen foods comprehensively. Includes principles of refrigeration, storage, quick freezing, packaging materials and problems; specific comment on preparation and freezing of meats, poultry, fish, other items. Complete discussion through marketing, cooking, serving, transportation. 31 chapters, 282 pictures 1214 pages.  
Price ..... \$18.00

### HIDES & SKINS

A comprehensive work on rawstock for leather, covering takedown, shipping and handling of hides and skins; these subjects are discussed by experts in packinghouse hide operations, chemists, tanners, brokers and others based on lectures sponsored by National Hide Association. Jacobsen Publishing Co.  
Price ..... \$8.75

### MEAT PACKING PLANT SUPERINTENDENCY

General summary of plant operations not covered in Institute books on specific subjects. Discusses plant locations, construction, maintenance, power plant, refrigeration, insurance, operation controls, personnel controls, incentive plans, time keeping, safety.  
Price ..... \$4.50

### ACCOUNTING FOR A MEAT PACKING BUSINESS

Designed primarily for smaller firms which have not developed multiple departmental divisions. Discusses uses of accounting in management, cost figuring, accounting for sales.  
Price ..... \$4.50

### PORK OPERATIONS

A technical description of all pork operations from slaughtering through cutting, curing, smoking, and the processing of lard, casings and by-products. Institute of Meat Packing.  
Price ..... \$4.50

# pork sausage packaging with marathon merchandising magic

Versatile . . . attractive . . . efficient—Marathon packaging takes your pork products through the market rapidly, safely . . . and in style. Brilliant precision printing, sales stimulating designs on a background of Hi-Fi board form a combination that fairly shouts for attention in the market.

## WALLET-PAK and LOOK-PAK

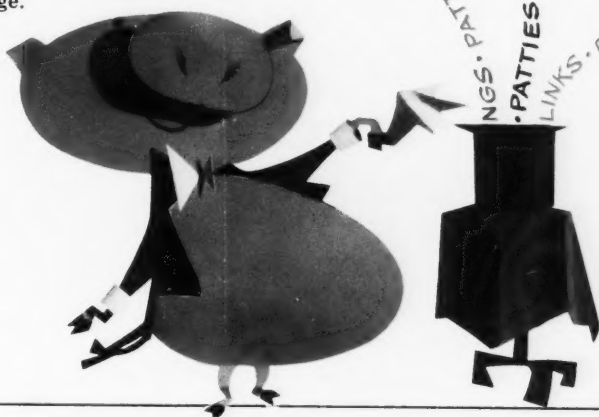
packaging styles with their protective, convenience features have become standards of the industry.

## and now comes EL RANCHO

—a NEW size . . . a NEW shape . . . a NEW style . . . with a NEW seal, ideally suited to semi-automatic packaging lines in both large and small packing operations.

## EL RANCHO is easy to handle . . . convenient to use

Designed to please the customer as well as the packer, this rigid package is fully protective, tamperproof and easy to handle. The large inspection window displays product fully. A simple tear flap provides fast opening in the home. The entire product slides out easily on a clean, white tray. Unused product and tray slide back in. Tear flap tucks back in for home storage.

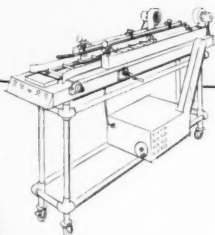


The GLM 3000 El Rancho Machine is leased exclusively by Marathon.

Ask your man from Marathon about the complete pork sausage packaging program. Or write Marathon, A Division of American Can Company, Menasha, Wisconsin. In Canada: Marathon Packaging Limited, 100 Sterling Road, Toronto 3.

For packaging . . . and ideas . . .

you can't beat **marathon**



e se-  
urces.  
ers of  
y are  
while  
ecom-

o small  
operator  
at proc-  
entials;  
n; beef  
s; hog  
casing  
; track  
ng and  
... \$7.50

chapters  
ded are  
ood tech-  
people,  
and res-  
exclu-  
freezing,  
of baked  
ed foods.  
... \$10.00

FOODS  
mprehen-  
of refriger-  
ng, pack-  
problems;  
ation and  
ish, other  
through  
g, trans-  
pictures  
... \$18.00

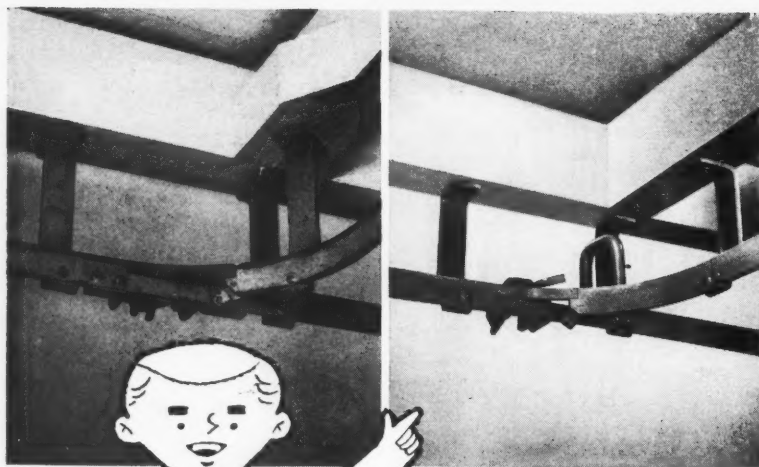
rawstock  
if, curing,  
hides and  
discussed  
hide op-  
t, brokers  
ures spon-  
sorption.  
... \$8.75

operations  
books on  
s plant lo-  
aintenance,  
insurance,  
el controls,  
ing, safety,  
... \$4.50

smaller firms  
ed multiple  
discusses uses  
ement, cost  
bles. ... \$4.50

of all pork  
ing through  
and the  
gs and by-  
rt Packing.  
... \$4.50

MBER 22, 196



## What a difference with LEFIELL All-Steel Switches!

**LeFiell Engineers designed the LeFiell all-steel gear-operated switch to last a lifetime, give trouble-free service, without maintenance. What a difference for you!**

You don't need to put up with old-fashioned cast-iron switches that require corner-blocks, corner-plates (requiring special length hangers) or other additional supports. Cast iron switches frequently sag, get out of line, drop loads, break and cause loss of production time. LeFiell All-steel switches are designed for center-line support. Their rugged all-steel construction is your guarantee of durable, dependable, maintenance-free service. The LeFiell gear-operated switch gives positive hand control at all times. This easy-action switch is always fully open or fully closed and will not drop loads!

**Modernize Now!** You want efficiency, economy, and long life from your equipment. You can get these features, in LeFiell All-Steel switches. Compare their service features, economy, and ease of installation, and whether you use gear-operated, automatic, or the new automatic made to work with an overhead conveyor system, you will enjoy extra benefits and greater efficiency with LeFiell switches.

### LeFiell All-Steel Gear-Operated Switch

Available for 1R, 1L, 2R, 2L, 3R, 3L, for  $\frac{3}{4}$ " or  $\frac{1}{2}$ " x  $2\frac{1}{2}$ ",  $\frac{1}{2}$ " x 3" or 1-15/16" round rail.

Automatic Switches available in all types for  $\frac{3}{4}$ " x  $2\frac{1}{2}$ ", or  $\frac{1}{2}$ " x  $2\frac{1}{2}$ " track.

**Write:**

**LeFiell Company**  
1463P FAIRFAX AVENUE  
SAN FRANCISCO, CALIF.

**LEFIELL**

*Whatever you do in the meat industry, LeFiell can help you do it better.*

## It Costs You MONEY

to buy or sell without  
accurate knowledge  
of markets.

The DAILY MARKET AND NEWS SERVICE, known throughout the meat industry as "The Yellow Sheet", is an accurate, comprehensive, dependable report on going prices for most every type of meat and by-product.

Almost every important producer and packer uses "The Yellow Sheet" as a guide in selling. Wholesalers and large buyers use it as a guide in making purchases. Subscribers tell us "it pays for itself over and over" by the extra profit or savings they make by being properly informed.

Just your name and address will bring you a 10 day free trial subscription to "The Yellow Sheet," so you can try it "on the job" and convince yourself. If it does not fill a need for you, you pay nothing. Here's a "no-cost" way to find out how to save money.

**SEND YOUR NAME  
AND ADDRESS TODAY!**

**DAILY MARKET  
AND NEWS SERVICE**

"The Yellow Sheet"

15 West Huron Street  
Chicago 10, Illinois



# Everyone wants one!

**DRY SAUSAGE  
FRESH SAUSAGE**

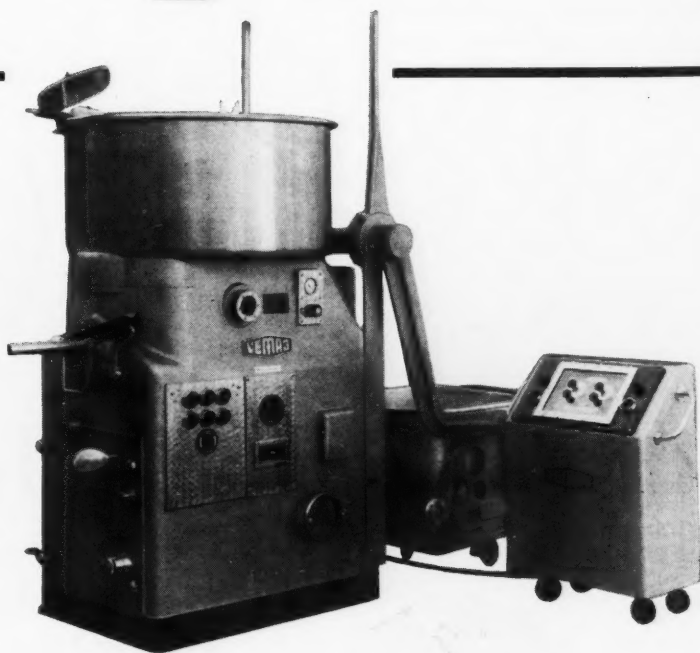
ONLY ONE CONTINUOUS  
STUFFER WILL DO BOTH  
JOBS EQUALLY WELL

**VERMAG**

**G-250**

The G-250 can be set up in minutes simply by connecting it to an electrical outlet—no water or air connections necessary.

Let us show you how this outstanding equipment can give you better products, increased yield and big labor savings.



- No air pockets in the finished product, due to vacuum attachment
- Improves product appearance
- Control of filling pressure by new stuffing system
- No smearing
- Utilizes your casings much better
- Savings in time and money by eliminating vacuum mixer
- Reduced drying time on dry sausage
- Has its own labor-saving loading device
- Simplicity and ease of operation and maintenance

WRITE OR PHONE:

**ROBERT REISER & CO., INC.**

FOOD EQUIPMENT DIVISION

253 Summer St., Boston 10, Mass.

HUbbard 2-1225

Distributors for Metropolitan N.Y. Area

LUCAS L. LORENZ, INC., 80 Gerry St.,  
Brooklyn 6, N. Y.

Distributors for Great Lakes Region

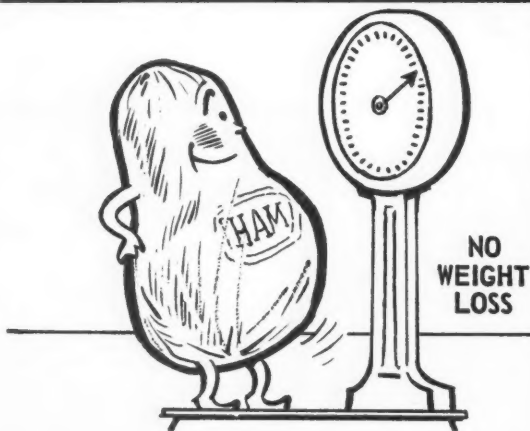
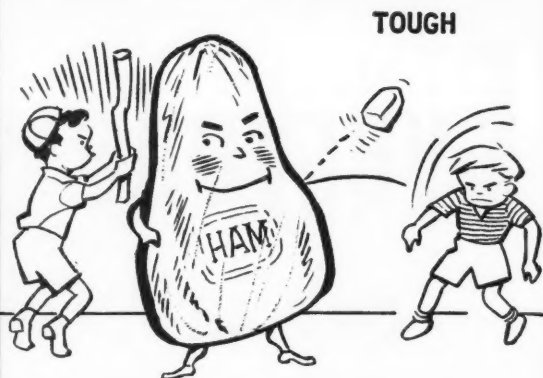
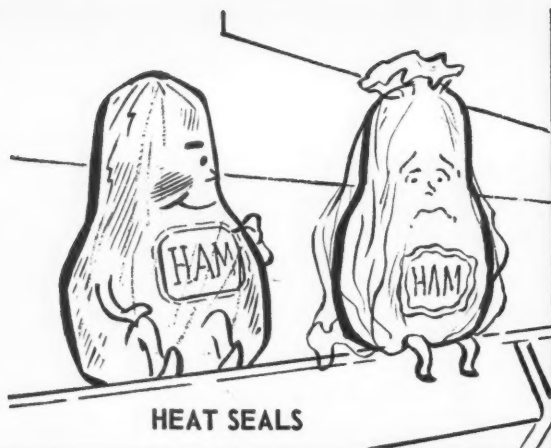
SHARP TOOL SERVICE CO., 5401 W. Lake St.,  
Chicago 44, Illinois

Distributors for Middle West and South

PHIL HANTOVER, INC., 1717 McGee St.,  
Kansas City 8, Mo., Victor 2-8414

Distributors for West Coast

S. BLONDHEIM CO., 425 Third St.,  
San Francisco, Calif., SUtter 1-1892



ATTRACTIVE - SALES APPEAL



## It's Tee-Pak for Plastic Films!

ANOTHER  
BLUE RIBBON  
SUPERLATIVE



### What heat shrinkable film provides the best heat seal plus amazing toughness?

Snug-Pak\* is the answer, of course. This unusually attractive film heat seals with a positive through-the-film weld that eliminates rewraps and returns. Snug-Pak will provide you with a hand wrap of exceptional toughness that is fully heat shrinkable. The film stays tight and will prevent weight loss. Snug-Pak will improve the appearance and quality of your products and is recommended for hams, picnics, butts, chunk loaves, jowl squares, chunk sausage and other processed meat products. Your Tee-Pak man can provide a no-obligation demonstration of this attractive material's heat sealability and toughness.

\*Registered Trade Mark



**Tee-Pak, Inc.** **Chicago** • San Francisco

Tee-Pak of Canada, Ltd. • Tee-Pak International Co., Ltd.

# THE NATIONAL PROVISIONER

October 22, 1960

VOLUME 143 NO. 17

## Another Side of 60's

An editorial in the PROVISIONER of October 15 suggested that it would be desirable for intrastate packers to have associations in existence to work with state legislators in connection with bills on waste treatment, air pollution and food and feed additives.

We would like to emphasize that all meat industry trade associations—national and regional—should take active interest in these areas and have effective committees working therein.

The continuing upsurge in the population of the United States, and the changes in our technology and mode of living, not only present meat processors with opportunities, but also with some new and awesome problems. While the article does not refer specifically to meat products, processes or wastes, we believe packers should read a capsulized statement of some of the problems we face in "Environment v. Man—Subtle new Pollutants Endanger Health," which appeared in the September 26 issue of *Time* magazine.

Three questions are asked in the article: "What's in the air?" "What's in the water?" and "What's in the food?" The answer, in general, is that there are a lot of things in each which are dangerous, harmless or cannot yet be evaluated from a health standpoint.

It is significant that a National Water Pollution Conference will be held in Washington in December at the request of President Eisenhower and Arthur S. Flemming, Secretary of Health, Education and Welfare. In issuing the call for the meeting, Surgeon General Leroy E. Burney of the Public Health Service predicted that the nation is headed for a water crisis in the current decade unless a better job can be done to clean up water resources. Industry, it was pointed out, would have to spend \$575,000,000 to \$600,000,000 annually between now and 1968 to wipe out the backlog of needed industrial waste treatment construction and to provide for growth.

These are problems which will not stay "swept under the rug" during the 1960s. The meat industry had better get ready to meet its share head on with all the skill and knowledge it can muster.

## News and Views

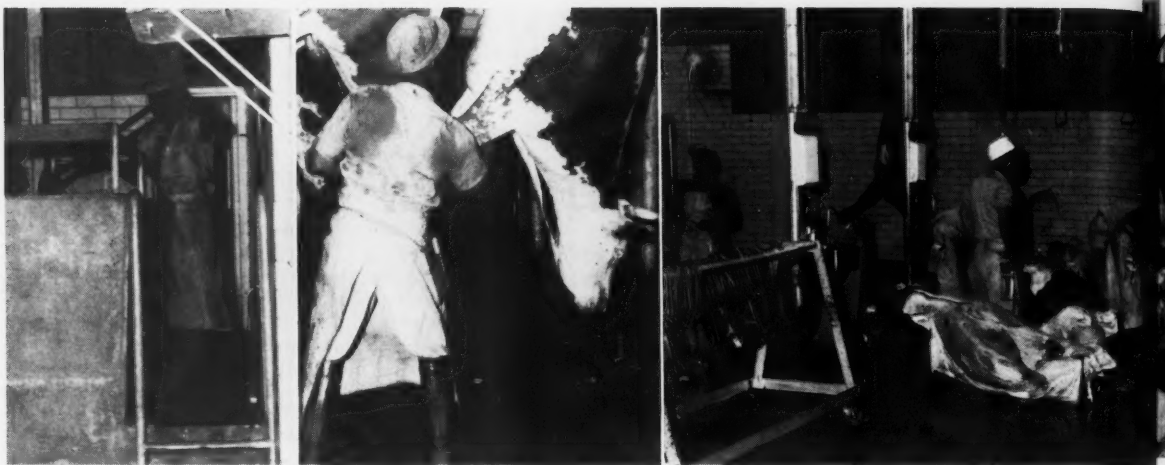
**Beef Grading**, which will be the subject of an industry-wide conference in Kansas City next month, is expected to get a preliminary "going over" from independent packers in Detroit next week. Considerable interest has been shown in the beef and hides seminar scheduled for the second day of the central division meeting of the National Independent Meat Packers Association, according to NIMPA executive secretary John A. Killick. The meeting, scheduled to begin early Thursday afternoon, October 27, in the Sheraton-Cadillac Hotel, also will have informal seminars on sales and advertising, accounting, sausage and the NIMPA pension and profit-sharing program and disability benefit plan. Sausage consultant Emerson F. (Mike) Moran of Coral Gables, Fla., Norman Brammall of Food Management, Inc., Cincinnati, and Don Agnew, U. S. Department of Agriculture economist, will be among the experts participating in the seminars. Other high points of the NIMPA gathering will include a Thursday night cocktail party and reception, extended by the Meat Industry Supply and Equipment Association, and a Friday afternoon tour of the Cadillac plant. Robert J. Ackerman, works manager for the Cadillac Motor Car division of General Motors Corp., will give NIMPA members and guests a brief indoctrination during the Friday business session just before the 3 p.m. departure of the group for the plant tour.

**The Embargo** ordered by the Administration this week on exports to Cuba does not include unsubsidized foodstuffs. The U.S. exported \$36,000,000 in meat, fats and livestock to Cuba in 1959. Cuba has traditionally been an important market for American lard.

**The Officers** who headed the Michigan Meat Packers Association for the past year also will direct the activities of the integrated Michigan Meat Packers & Frozen Food Lockers Association, Inc., in 1960-61. Charles Watson of Vogt Packing Co., Flint, was elected president of the enlarged organization at the group's annual meeting in East Lansing. Leo Spayde of Peet Packing Co., Grand Rapids, is vice president, and John S. Anderson of J. S. Anderson Packing Co., Inc., Muskegon, is secretary-treasurer. "An Organized Meat Industry for the '60's" was the theme of the two-day annual meeting.

**A Six-Judge** panel in Dauphin County Court, Harrisburg, Pa., will decide whether the court should act in the suit by Illinois Beef, L.&W.S., Inc., Pittsburgh, to block interference with its meat brokerage business by Pennsylvania authorities. Defendants are William L. Henning, state secretary of agriculture, and Anne X. Alpern, attorney general. The firm contends that the defendants either are acting beyond their authority in requiring a broker to obtain a license under the state's Meat Hygiene Law or the law is an unconstitutional burden on interstate commerce. The panel heard oral arguments late last week on the state's preliminary objections that the plaintiff has failed to exercise its administrative remedies. Counsel for the company argued that the firm will suffer irreparable harm unless the court takes jurisdiction immediately.

**Two California** regional meetings have been called by the Western States Meat Packers Association. A San Diego meeting, under the chairmanship of WSMFA director George Wright of Wright Packing Co., National City, is set for Monday evening, October 31, in the El Cortez Hotel. WSMFA southern representative Lou Moses will be in charge of the second meeting, scheduled for Thursday evening, November 3, in the Biltmore Hotel, Los Angeles. The dutch treat dinner meetings will begin with cocktails at 6:30 p.m.



LEFT: Workman uses long-handled stunner to immobilize animal with penetrating bolt. CENTER: Sticker reaches to make heart incision for rapid and complete bleeding. RIGHT: Floor work is done on conventional pritch plates.

## New F.I. Beef Plant

**E**ARLY this year, the first new federally inspected slaughtering plant erected in Houston since the turn of the century, began operations as the Lone Star Packing Co. The firm started in business as a beef and veal boner during 1947 and occupied rented cooler space. Under its youthful president, Robert I. Schooler, the company's operations spread from one cooler to three, and annual volume rose to 4,500,000 lbs. However, work was being performed in three separated units, and this resulted in undesirable inefficiencies.

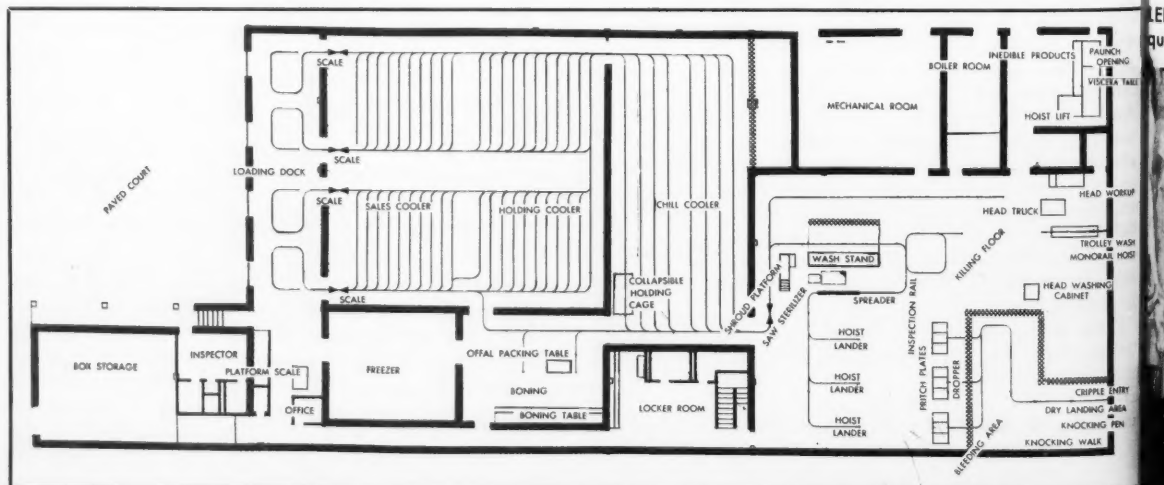
The need for building was apparent, but the direction needed analysis. After consulting with CPA W. C. Beem and Lenard Gabert & Associates, architects and engineers, Schooler decided to extend operations to include slaughtering. The decision was based on two facts established in the preliminary study: 1) Expansion in livestock feeding in the Houston area assured a supply of local animals, and 2) Houston's net import status would continue for desirable types of beef.

After the company had obtained a six-acre tract in a neighborhood zoned for packinghouse operations, the architect drew plans for a combination cattle slaughtering and boning plant which would meet MID require-

ments. The plans incorporated ideas based on Schooler's 22 years of experience.

Originally planned as a two-bed unit with room for a third, the plant as constructed contains three beds and the conventional bed dressing technique is employed. The firm elected to use bed dressing, according to Schooler, because of the wide spread in quality of cattle it handles. Some local chain stores and out-of-state buyers want heavy, well-finished beef that grade Choice or top Good, while other local outlets and boneless beef buyers want heavy calves dressing from 150 to 300 lbs., as well as boning cattle. Schooler contends that the shift in procedures can be made from one type to another with least dislocation when beds are used.

The \$650,000 plant has a rated capacity of 1,200 head of cattle per week. Two design features were incorporated in the building by the architect: 1) The masonry walls do not support rail and roof loads and can be moved with minimum expense. (The product flow pattern is such that expansion can take place in major functional groupings, such as slaughtering, boning, and chilling without creating backtracking problems.) 2) Receiving, weighing and sorting of cattle in the livestock pens, and





## Planned in Houston

Schooler their movement to the killing floor were laid out after a thorough study to eliminate double handling. The arrangement of carcasses in the sales cooler is designed to permit rapid selection and throwout of sides. Each of the four loading stalls on the refrigerated loading dock is served by its own rail scale and track system to the sales cooler.

Incoming cattle are unloaded at the scale house with its high and low unloading ramps. The animals are held in pens constructed to minimize bruising. Bolts are sunk in the heavy wooden planking. The pens are sloped to drain to side troughs and are flushed daily to cut down odor. The pens originally had a smooth cement floor with upright brick spacers for footing, but since this did not prevent skidding and spreading, the surface had to be roughened.

The plant uses a Schermer penetrating bolt tool for stunning which is mounted on a long handle. The dry landing area is equipped with a restraining gate that is wide enough to allow an employee to escape but narrow enough to hold the animals. The stunned animals are lifted with a high-speed hoist and moved into the



LEFT: Full and half hoist operations are performed here. Fixed spreader bars are used and carcasses travel on single rail from full hoist. RIGHT: Splitting station is equipped with hydraulic platform and spotlights.

curbed bleeding area. Since the animals are immobile, the sticker slits the hide from the base of the jaw to the tip of the brisket bone and then pierces the heart for rapid and complete bleeding. Virtually no blood is left in the heart with this sticking technique, reports Schooler. A perforated copper pipe running around the curbed bleeding area emits a steady stream of water to wash the blood down the drain.

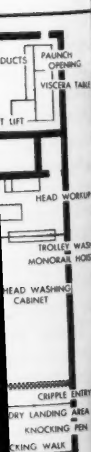
After the flooring operations, a fixed spreader bar is inserted into the gams and the carcass is pulled by a high-speed hoist to the half and full hoist positions. Here a lander guide plate is used to place the carcass on the single rail system.

Steel sash windows in a monitor section above the floor admit a high level of natural light. Spotlights are used to augment this natural lighting for critical areas, such as inspection, splitting etc., and this light is beamed at the specific work areas. While providing ample illumination, this technique reduces the total investment in lighting fixtures, says Schooler.

The three single rails feed into the main rail system that continues past the splitter's station where a butch-

LEFT AND RIGHT: Air movement in hot carcass cooler quickly dissipates the introduced moisture as is evident

in these two photos taken at early and late stages in the lineup of a carcass string by the cooler man.



er on a LeFiell hydraulic platform makes the entire cut with a Kentmaster saw. The sides then continue past the washing and shrouding platforms. The washing area is curbed and has a 10-ft. tile splash wall. A rail connecting with the fancy meat workup area lies in back of this wall. Both rails feed toward the hot weighing scale and then to the 400-head capacity hot chill cooler.

Heads and fancy meats are worked up in an area forming the front of dressing floor and in line with the dressing beds. Gut sections are trucked into the inedible products room where they are cleaned and drummed. Hard inedible material also is trucked into this room and the hides are washed here. This room has its own doors that permit loading the local renderer's truck; movement of inedible material through the plant thus is avoided.

The work arrangement permits an efficient operation; in one 8½-hour shift the 28 butchers, including the head workup, fancy meat, inedible preparation and hot carcass cooler men, dressed 250 cattle, reports Schooler.

A large York unit provides chill room refrigeration which is distributed through insulated ducts at ceiling level. In just about the time it takes the cooler man to push in a string of shrouded sides, the unit clears the air of fog.

Carcasses can be moved through two exits from the hot chill cooler to the 600-head holding cooler. The 60 ft. x 44 ft. holding cooler is designed to permit rapid selection of sides and movement onto the loading dock. There are two banks of 20-ft. holding rails and these are connected on each side via LeFiell switches with the main rails. Each of the four cooler exits has a Toledo rail scale and pan scale. With this arrangement the sides can be pre-assembled on four main 60-ft. rails for movement to the loading dock. Sides from the back section of the cooler are pushed directly onto the loading dock, but if they move as quarters they are pushed to the front where they are ribbed and the unsold sections are stored. Storing the quarters forward reduces handling and makes best use of cooler space. This helps in customer selection since a buyer interested in forequarters will



ONE OF TWO livestock vans which are used to haul animals from the local terminal market to the plant pens.

find them grouped. Sides also are grouped.

Refrigeration in the sales cooler is provided by fin coils set in banks above the rails with individual copper drain gutters beneath. The fin coils with their relatively slow air movement furnish the best type of refrigeration for rooms in which basic heat is not being removed, claims Schooler. One section of the rail system extends from the holding cooler to the boning room, where primal cuts are made. The boning room also connects directly with the rail system of the hot chill cooler. Cattle bought for boning are moved directly from the hot chill cooler to the boning room which avoids extra handling.



SCHOOLER family takes an active part in the business. Robert I. Schooler is president; Mrs. Schooler is vice president, and the two children are part-time helpers, the daughter working in the office and the son in the plant.



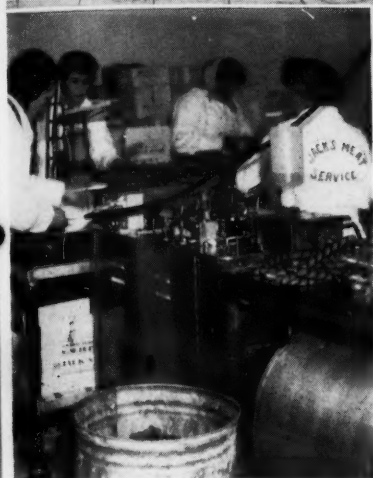
FRONT of Lone Star plant has offices on the second floor. Large windows face out over the loading dock.

Capacity of the boning room is about a car per day.

A 28 ft. x 18 ft. freezer is located between the boning room and the loading dock. Product can be transferred into the freezer directly from the boning room and when it is ready to be shipped, it moves out onto the dock. Product always follows a straight line from boning to loading with no wasted steps, says Schooler, who points out that if fresh boneless meat is to be shipped, it goes through a corridor connecting this department with the loading dock. This corridor also connects the front of the plant with the dressing department.

The shipping office is located above the loading dock and the shipping clerk has a clear view of all product movement. Since all product is carried forward, it is possible to seal off areas at the end of the day as protection against pilferage, states Schooler. By locking the door leading to the killing department and the boning room, all movement is confined to the loading dock under observation from shipping and general offices.

Employee facilities are located in mid-plant facing the main corridor. By centralizing the locker room management has gained better control over such factors as the starting and ending of break periods. There is no excuse for tardiness since the locker room is only a few steps from any department. The locker room does not open into any product department; these must all be reached through separate cooler doors from the main corridor. This is an additional control against product leakage. The MID inspector's office and the dry storage room for the shipping materials are located at the front of the main corridor. The boiler and mechanical room occupy one side of the plant.



DESIGNED to serve the wagon jobber, the new plant has seven loading stalls and a paved truck court.

## Meat Jobbing And Sausage Enterprises Operated in Same Plant By



EMPLOYEE checks chart on recording controllers. Board also has timers for shower water and to regulate steam heating.

SKINLESS frankfurters are peeled and packaged in consumer units as well as in bulk cartons in this room.

## Same Owner

**S**PLIT personality on purpose" might be a description of the design for the Kreck enterprises of Dallas, Tex.—Jack's Meat Service (sausage manufacturing) and Kreck Packing Co. (meat jobbing)—which operate separately, although in the same plant.

Jack Kreck, president and founder of both concerns, entered the meat business in 1934 as a jobber specializing in packaged frankfurts and Bologna. His career was interrupted by service in World War II, but at the end of the conflict he re-entered the wagon jobbing business. From a jobber he shifted to being a combination retailer-wholesaler and in the latter capacity serviced a number of wagon jobbers.

The Kreck retail operation was discontinued in 1954, when Kreck embarked on sausage manufacturing, but the jobbing business was retained. Volume expanded until in 1959 the basic building which had housed operations from 1950 on was completely remodeled and expanded five-fold in size. The remodeled structure houses both enterprises. The sausage kitchen and the job-

bing business have their own accounting systems. This is essential to overall financial soundness since otherwise one phase of operations might be subsidizing the other, says president Kreck.

The plant has an excellent product flow pattern and is tailored to facilitate jobbing operations. The 150 ft. x 110 ft. building has a large seven-stall loading dock that fronts on a paved court. The stalls' refrigerator doors open into a 130 ft. x 12 ft. refrigerated loading dock that lies in front of the 60 ft. x 40 ft. sales cooler holding the Jack's Meat Service sausage items and jobbed products such as sliced bacon, fresh pork cuts, cheese, etc., and the 45 ft. x 44 ft. carcass cooler holding beef quarters and cuts. Using this large loading dock area, the jobbers can park their vehicles, enter the coolers to purchase their products and then load their own trucks. There is a minimum of delay for the wagon jobbers since the dock can accom-

modate about half of those who handle the firm products.

Orders are assembled by plant personnel after the jobbers have made out their purchase orders in the general office which adjoins the loading dock. When the order has been assembled, the ticket is returned to the jobber who pays for his purchases and then obtains his merchandise when he shows his receipt to the order assembly staff.

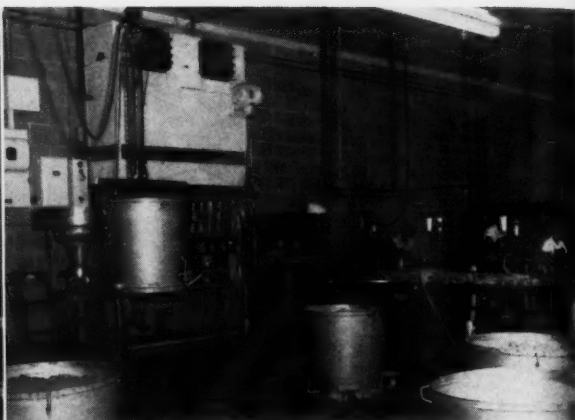
In the rear of the building are the freezer, the boning room and the 43 ft. x 50 ft. sausage manufacturing room. Incoming meat can be moved into either the freezer or the carcass cooler from the main loading dock. Beef quarters are moved by rail from the carcass cooler to the boning room to be boned for the kitchen or to make cuts for the jobber trade. Finished cuts go back to the carcass cooler for holding. The rail system extends to the scale on the loading dock. An extension from the sausage kitchen houses the spice room in which seasonings are prepared and large casings are tied on the Hercules first tying machine.

In the sausage manufacturing

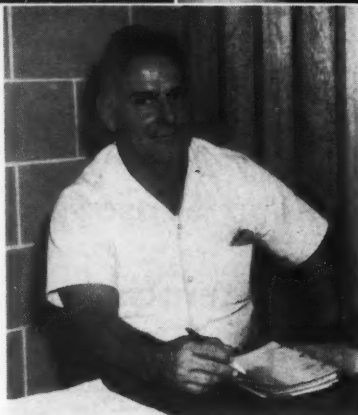




OVERHEAD can be seen a segment of the circular track on which a transverse beam (carrying the dump bucket hoist) travels. The arrangement per-



room the firm employs an ingenious material handling arrangement that permits use of one portable hoist to charge the different pieces of equipment with Globe charging buckets. The Boss cutter and grinder and the Buffalo mixer are located on one side of the room, while the Kolloid emulsifier and three stuffers are spotted near the center of the room. An I-beam which runs in a circle at ceiling level serves as the track for the outer ends of a straight I-beam turning around the center of the circle. This "six-o'clock" I-beam is the track for the portable hoist which is used to raise and lower the dump buckets. By moving the "six-o'clock" beam around the circle, and the hoist in and out along



JACK KRECK, president and founder of both corporations, checks some cost figures for one of the firms.

the clock hands, all the equipment can be served with the buckets. The arrangement, moreover, will permit the relocation of equipment without requiring any changes in the overhead system.

One of three stuffers is used to feed small casings for three Linker Machines. The other two stuffers are employed for stick product and stuffing in natural casings.

The sausage room walls are tiled in a light pastel green and the ceiling is finished with plastic Muro-lite, which is also used as a wall covering on the loading dock. This sheet material is bonded directly to the insulation. The kitchen has its own air conditioning unit.

Stuffed product moves forward to the smokehouse. Two six-cage Industrial Air Conditioning System units have been installed recently to raise total smoking capacity to 28 cages. All processing operations, including cold water showering, are carried out in the fully-instrumented houses. Management added timing controls to shut off the water after a preset shower period. Use of this device has materially reduced

mits the use of one power hoist to serve all of the sausage equipment on the perimeter and inside the area which is bounded by circular track.

the plant's water bill which averages about \$250 per month, says Kreck.

The firm elected to use cage trucks because it simplified construction since no uniform ceiling height had to be maintained and the trucks could be utilized for the different smokehouses with no need for rearranging tracking. Processing facilities include three steam-jacketed kettles. From the processing room the products are moved into the smoked meat coolers. These coolers, along with the sausage kitchen and smokehouse area, form one side of the building, with the sales and carcass coolers in the center and the loading dock on the other side. One of the coolers houses the firm's skin-

[Continued on page 30]



MAX MATHIS, plant engineer, works on the fenced gas pump; on-and-off switch is in main office of the plant.



EMPLOYEE moves a cage truck of sausage stuffed in natural casings into one of the Texas firm's smokehouses.



less jelly, juices retained in canned hams with **CURAFOS**<sup>®</sup> Formula 11-2



**STABILITY . . . FORMULA 11-2** CURAFOS is completely stable in the full range of salt concentrations. With salt of any kind, FORMULA 11-2 CURAFOS will not precipitate or form clogging scale. Pickle injector machines stay clean and each pumping operation produces uniform results, time after time.

Since it will not cake or harden

in the bottom of the mixing tank, all of the phosphate used in the solution is active and working. Your finished pickle will be clear and stable, and always exactly the same.

FORMULA 11-2 CURAFOS produces richer, more tender hams that retain the natural juices and soluble proteins otherwise lost. Useless jelly is reduced, and nutritive

and flavor elements are retained. Color development and stability are also better. For full information on this better phosphate for all cured meats, write or phone:

**CALGON COMPANY**

HAGAN BUILDING, PITTSBURGH 30, PA.



DIVISION OF **HAGAN** CHEMICALS & CONTROLS, INC.

# PROVED TOP CHOICE FOR LOW OVERHEAD DELIVERIES



TRANSPORT\*

ALL TRACTION\*

\*FIRESTONE T.M.

**FIRESTONE, THE LOW-COST-PER-MILE TIRE FOR ON-TIME MEAT DELIVERIES!**

Firestone tires' low-cost-per-mile is reflected in performance records of thousands of trucks across the country. That's because 425,000,000 tire miles a year in Firestone's own tire testing program prove Firestone truck tires are your best buy! This vast tire testing program resulted in Firestone Rubber-X, the longest-wearing rubber ever used in Firestone truck tires. It also resulted in Firestone Shock-Fortified cord which means extra miles of service out of every tire. Get performance proved Firestone truck tires, on convenient terms if you wish, at your nearby Firestone Dealer or Store.

## Firestone

**BETTER RUBBER FROM START TO FINISH**

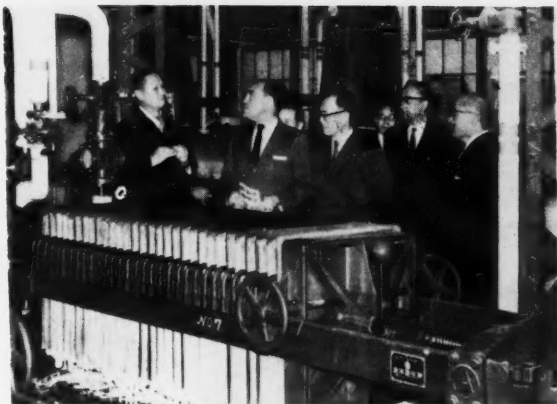
Copyright 1960, The Firestone Tire & Rubber Company



## Faraway Places

# NRA Makes Use Of Education In Developing Foreign Markets

MYER SIGAL (second from left), vice president of NRA, inspects Japanese soap manufacturing plant, one of several facilities he visited during recent tour of Japan to discuss soap promotion program and tallow imports.



IN JAPANESE soap promotion campaign, publicity car covered more than 5,000 miles in 106 days. Children received balloons in addition to material about cleanliness and soap. Materials were distributed in more than 350 towns and villages in Japan.

IN RECENT years renderers have had to look more and more to foreign markets for solutions to their two main economic problems: 1) an ever-mounting stock of products from increased livestock production in the United States and 2) serious inroads made by new detergents on the domestic consumption of soap, formerly the renderer's most important market.

The preceding information is found in a six-page news report on the development of world markets released recently by the National Renderers Association, Chicago. The following information and accompanying pictures represent highlights of the report.

Before the need for an export program arose, only 2 per cent of all domestic tallow production was sold abroad. By 1950, industry efforts had raised exports to 23 per cent and yearly figures now average better than 50 per cent.

Development of these foreign markets has been a long, complex task. In 1956 the NRA and the Foreign Agricultural Service, U. S. Department of Agriculture, combined forces in a program to acquaint fat deficient nations with the benefits of purchasing inedible tallow and grease from the United States.

Once underway, it was soon discovered that the project largely would be an educational one. A survey of overseas markets revealed that many persons used no soap whatsoever. In Latin America alone, for example, it is estimated that soap usage is almost completely unknown to more than half of the 180,000,000 people.

Japan is one of the main areas in which educational and promotional

efforts have been successful in increasing markets for surplus U. S. tallow. Promotional efforts of the NRA, in cooperation with the All-Japan Soap Association, encompassed many fields and media. An active program directed to Japanese school children played an important part in the campaign.

One of the first steps taken in this portion of the program was to contact the Japanese Minister of Education and secure his approval to make a motion picture about soap and its use featuring a Japanese grade school class. The project was endorsed and the film, "Soap and Children," was produced.

Color prints of this movie then were distributed to school districts throughout Japan for circulation to all schools in their areas. The film was received well by students and school officials alike and reportedly did much to promote greater use of soap as an important aid in maintaining good health.

Considerable emphasis also was placed on reaching the Japanese



COLOMBIAN tallow team visited United States recently and toured rendering and soap manufacturing plants in Cincinnati, New York City, Los Angeles and San Francisco. Shown are (l. to r.): Manuel Valencia, advertising agent; Antonio Escover, Colombian National Association of Soap Manufacturers; Gerardo Tamayo, Ministry of Education; Pablo Bernal, Ministry of Public Health, and John Haugh, vice president of the National Renderers Association, Chicago.





**SOAP** sculpture was feature of many soap festivals held throughout Japan during campaign. Demonstrations of soap making were presented and samples were distributed to crowds.

people in their homes through newspaper ads. Directed mainly toward agrarian and fishing areas where per capita soap consumption was relatively low, these ads pointed out the advantages of cleanliness and, toward the end of the year, featured soap as a gift item.

A different campaign stressing the theme of "use more soap in your daily life" was beamed to the Japanese housewife through a series of ads appearing in leading women's magazines. More than 1,000 radio commercials were broadcast on 32 stations, and 18 television stations also participated in the campaign by showing the "Soap and Children" motion picture.

One of the most interesting features of the promotion was a publicity car tour which brought the story of soap to many remote areas that could not be reached by other media. A crew of driver, motion picture projectionist and narrator covered more than 5,000 miles during this 106-day trip, distributing materials in 357 towns and villages. Children received balloons, as well as material about the benefits of cleanliness and soap.

Rounding out the program were soap festivals, a country-wide display of posters in bus and rail stations and a national contest and exhibition of soap sculpture. An 11 per cent increase in soap consumption was attributed directly to the country-wide campaign.

NRA vice president Myer Sigal visited Japan recently to meet with soap manufacturers and consumers of American tallow and grease. During his 10-day tour, he visited pro-

duction facilities and participated in a number of meetings to discuss the results of the public relations program promoting soap consumption and to consider problems related to the purchase and import of American tallow.

Another area of cooperation involves the sending of a Japanese tallow team to the United States this year to study American methods of distribution, sales and marketing in the soap industry.

An inspection of potential markets in Europe and the Near East was completed recently by NRA executive director John J. Hamel, jr. The 12-week tour, made in cooperation with the U. S. Department of Agriculture, covered the market possibilities in 10 countries.

He discovered that the higher the standard of a country, the less it seems interested in importations since prosperity inevitably increases production levels in that country. Such countries as Greece, Egypt and Spain seem to be promising markets, but dollars for payment are scarce and American exporters shy away from local currencies.

A thorough market study of export possibilities in Latin America has been made by the National Renderers Association and the Foreign Agricultural Service. NRA vice president John Haugh and a number of FAS personnel visited several Central and South American countries and found a fertile field for promotional efforts such as those used in Japan.

The investigating team discovered that prospects for increased use of fat in feeds are promising in Latin America. The largest problems faced are import restrictions and finances.

### Farm Outlook Conference To Hear Industry Trends

A special analysis of long-run trends in the meat, livestock and feed industries will be presented during the 38th National Agricultural Outlook Conference, scheduled for November 14-17 in Washington, D.C., the U. S. Department of Agriculture announced.

Extension Service economists and home management specialists from most states and Puerto Rico are expected to participate in the conference. Don Paarlberg, special assistant to President Eisenhower, will open the program on November 14 with a discussion of the world economic situation and outlook for agriculture. Prospects for foreign trade also will be analyzed during the four-day conference.

### Hog Will Have Its Day At Kentucky Conference

Sam Stalter of The Klarer Co., Louisville, will tell of "The Packer's Interest in Satisfying Mrs. Consumer" and Donald H. Kroft, Clemson Agricultural College, Clemson, S. C., will discuss research findings on pork quality during one of 10 workshop sessions presented as part of the third annual National Swine Industry Conference, to be held October 27-28, at the University of Kentucky, Lexington.

Also participating in the workshop entitled "Is the Public Getting the Pork It Prefers?" will be Abby L. Marlatt, University of Kentucky, who will speak on "What Consumers are Telling Us About Pork." Dr. George D. Wilson, American Meat Institute Foundation, Chicago, will serve as chairman of this session which also is expected to take up the factors surrounding "The Farmer's Interest in Satisfying Mrs. Consumer."

Sponsored by 28 national meat and livestock organizations in cooperation with the University of Kentucky, the National Swine Industry Conference will consist of general and workshop sessions covering all segments of the swine industry.

General session talks will include "The Evolution of the Modern Ham," by Ray Parrish, Wilson & Co., Inc., Chicago; "The Swine Industry 10 Years From Now," by Dr. W. P. Garrigus, head of the animal husbandry department, University of Kentucky; "Swine Diseases Can Be Conquered," by Dr. William A. Hagan, National Animal Disease Laboratory, Ames, Ia., and "A New Image for Pork," by W. O'Dell, Market Facts, Inc.

The workshop session on "Uniform Carcass Contest Procedures" will hear the packer's viewpoint as expressed by L. K. Burcham, Field Packing Co., Owensboro, Ky., in addition to the research and judge viewpoints. The "Government Reports on Hogs" workshop will feature a talk by Nathan Kofsky of the U. S. Department of Agriculture on "Progress and Plans for Better Statistics on Hog Production and Marketing." Kenneth E. Miller, Armour and Company, Chicago, will address this session on "How Better Pig Crop Figures Improve Production and Marketing Efficiency."

Other workshop sessions will be devoted to marketing of live hogs; reducing losses from swine diseases; feeder pig production and sales; artificial insemination of hogs; breeding and reproduction; nutrition, and capital needs.



the **FIRST** key to

**AUTOMATION**

...for quality sausage production



MANUFACTURED  
IN THE UNITED  
STATES

the unique

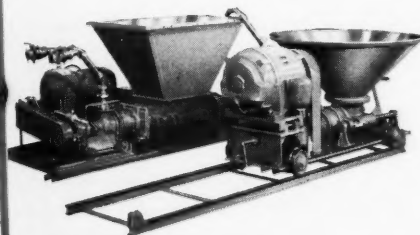
**Buffalo**

*Emulsifier "100"*

... cuts meat in **suspension** by a  
**continuous** process

... does **not** mash or destroy cell structure... is an *emulsifier*  
and not a mill... produces highest quality products with longest shelf life.

**COMPLETE VERSATILITY.** The Buffalo Emulsifier "100" can be used for coarse or fine cut emulsions. It can be used in conjunction with a converter using the converter as a pre-cutter and mixer. Or it can be used with a product that has been ground through a  $\frac{1}{4}$ " plate and pre-mixed in a mixer with the necessary ingredients of salt, cure, spice, etc. It is then dealt directly into the Buffalo Emulsifier.



**THE TWO KEYS ... AUTOMATION** from emulsion to  
finished product with the new **Buffalo Continuous Filler**

Uninterrupted production from emulsion to casing or canning operation with these newest **BUFFALO** machines working in combination. The emulsifier can be provided with a wheel and track assembly as shown to permit use with either a mixer, converter, or dump bucket arrangement.

**ALREADY PROVED  
IN SERVICE\***

**GET THE FACTS  
TODAY...**

Bulletin describes the  
Buffalo Continuous  
Emulsifier "100" in detail.

Send for your copy.

\*Names of installations on request

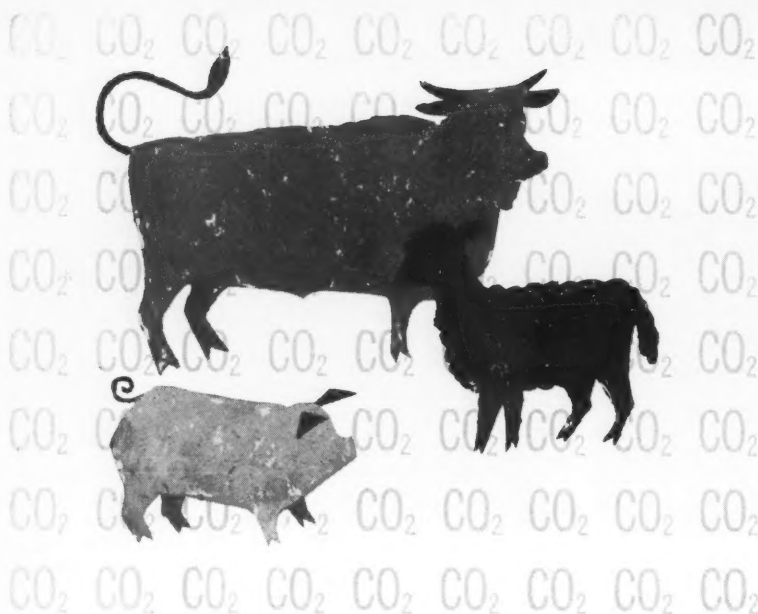


**Buffalo**

where the **quality** of your product comes **first**

**John E. Smith's Sons Co. • 50 Broadway, Buffalo 3, N. Y.**

• Sales and Service Offices in Principal Cities



## Meat Processing Problems— solved by CO<sub>2</sub>

Here are some applications of versatile CO<sub>2</sub> that are valuable to the meat processor. They help you cut costs — improve quality.

- **GRINDING AND MIXING** — to improve bloom, offset friction heat, reduce protein degradation, inhibit bacterial action.
- **CANNING MEATS** — control strip weights, save refrigeration by pre-cooling.
- **TRUCK AND RAIL CAR PRE-CHILLING** — blast chilling instantly creates desired low temperature, helps retain fresh-killed bloom, gives added life to standard refrigeration systems of carrier.
- **TRANSPORT REFRIGERATION** — CO<sub>2</sub> is an economical means of cooling and maintaining low temperatures for shipping by truck, barrel or carton.
- **IMMOBILIZATION** — inhalation of CO<sub>2</sub> completely immobilizes the animal, increases slaughtering capacity, reduces labor costs, gives greater product quality by eliminating damaged hams.

AVAILABLE REFRIGERATION POTENTIAL OF CO<sub>2</sub>:  
As Dry Ice                      Approx. 275 BTU/lb.  
As Liquid @ 0° F.            Approx. 130 BTU/lb.

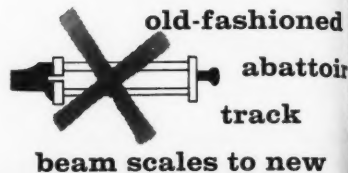
Olin Mathieson CO<sub>2</sub> is shipped in cylinders, tank trucks and cars, and as dry ice. Why not check your nearest Olin Mathieson representative and get full details.



**Olin Mathieson**  
CHEMICALS DIVISION  
Baltimore 3, Md.

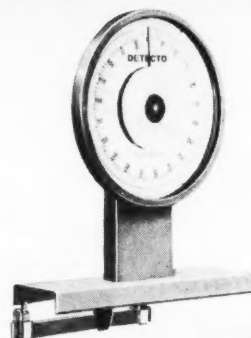
## IT PAYS!

Convert from



beam scales to new

**DETECTO DIALS**



for quick, direct readings. Conversion cost is low economical. Send for specifications.

**DETECTO SCALES, INC.**

Dept. N-9, 540 Park Ave., Brooklyn 5, New York

New . . .

Plant Tested  
and Proven Best

## Reefer Paint

**FOR PAINTING  
MEAT COOLERS**

- CLEAR WHITE WASHABLE
- CAN BE APPLIED UNDER COLD, DAMP CONDITIONS!
- ODORLESS — NO NEED TO EMPTY COOLER!
- QUICK DRYING — WILL NOT CHALK — SPRAY OR BRUSH
- APPLY OVER PRESENT SURFACE

Available in one gallon, 5 gallon, and 55 gallon drums  
1 Gallon — \$7.88 a gallon  
5 Gallons — \$7.73 a gallon  
55 Gallons — \$7.64 a gallon

Save \$2.00 per gallon on 400 Gallons or more

another  
**PADCO**  
PRODUCT

**P**ACKERS DEVELOPMENT  
COMPANY  
ROCHESTER, NEW HAMPSHIRE



what's new in

# R

Research

A.M. PEARSON of the meat laboratory, Michigan State University, presents the eleventh in a series of monthly reviews of reports on current research in the field of meat and allied products.

**H**OW DOES microwave cookery compare with conventional cooking equipment in roasting beef? Will a combination of pumping and dry-cure produce satisfactory aged hams with reduced shrinkage? What is the role of psychrophilic (or cold-loving) bacteria in spoilage of frozen meats? How successful is infrared heating in the braising of stewing beef for canned beef stew? Investigators attempt to find answers to these and other interesting questions in this month's research review.

Peterson and Gunderson of Campbell Soup Co. (*Food Tech.* 14:413, 1960) studied the role of psychrophilic bacteria (bacteria which survive and grow in the cold) in spoilage of frozen foods.

They observed that defrosted frozen food products held at slightly below 32° F. showed far more deterioration than could be attributed to the development of bacteria at these temperatures. By following the off-flavors and aromas of frozen chicken pies held at 41° F. for periods up to 14 days, the authors noted that the first signs of spoilage occurred on the third day. After five to six days of storage, the pies were definitely inedible although the bacterial count was too low to indicate spoilage.

A culture of bacteria (*Pseudomonas fluorescens* is the technical name for these cold-loving bugs) was isolated from the defrosted pies and found to grow rapidly at low temperatures. By taking bacteria-free extracts of the broth on which the culture had been grown and adding it to the pies, the same type of spoilage was observed. Thus, spoilage was demonstrated to be due to enzymes of bacterial origin and not to total bacterial population.

This study indicates the importance of storing frozen meats and meat products well below freezing. Furthermore, the authors suggest

that the level of these bacterial enzymes could be used as an indicator of the suitability of storage conditions to which the products have been submitted. The moral of this study seems to be that the deep freeze is still the best place for frozen meats.

**MEAT COMPOSITION:** It has been demonstrated that small variations in meat composition can influence its properties markedly. Variations in the ionic constituents, such as hydrogen and calcium, have been shown to influence substantially the ability of meat to hold water. Berman of the U.S. Department of Agriculture (*Food Tech.* 14:429, 1960) describes a method of measuring proximate analysis and obtaining the electrolyte (mineral) content of meat.

The method consisted of blending a meat sample to obtain a uniform, finely comminuted mixture. Moisture, fat, nitrogen and chloride contents were determined with minor modifications of the usual methods. The sample then was ashed and used for analyses of phosphorus, iron, zinc, calcium, magnesium, sodium and potassium.

The paper reports on the accuracy of the analyses, both from the standpoint of variability within samples and average recovery when added amounts of the electrolytes were used. Results indicate the technique to be quite accurate and suggest it may be a good method for investigating the effects of composition upon physical properties of meat.

Skelley, Kemp and Varney of Kentucky (*Food Tech.* 14:446, 1960) conducted a study to determine whether a combination of pumping and dry-cure would enable one to produce satisfactory aged hams with reduced shrinkage. Four groups of hams were dry-cured, while their pair-mates from the opposite side of the carcass were pumped with an

85° salometer pickle made from the dry cure mixture to 4, 6, 8 and 10 per cent by weight. All pumped hams were rubbed with a dry-cure mixture to give each ham the same level of curing ingredients.

All hams then were cured for 21 days at 36-40° F., smoked at 100° F. and aged six months at 65° F. at a relative humidity of 55 per cent. Shrinkage increased throughout the processing and ageing period, but the greatest loss occurred during the first month. Less shrinkage occurred in the pumped hams throughout processing and ageing.

With the exception of the hams pumped to 4 per cent, the dry-cured hams were sounder, more desirable in color and were scored higher by the taste panel for flavor, overall satisfaction and saltiness. There were no differences in tenderness. The hams pumped to the 4 per cent level were similar in quality to dry-cured hams.

Results indicate that pumping at low levels up to 4 per cent followed by a dry rub may be used to produce country-style hams. However, in view of the small differences in shrinkage at low level pumping, it appears that successful producers of aged hams would be unwise to change on the basis of these results. Apparently, the addition of water through pumping had an undesirable effect upon the flavor of long-cured hams.

**INFRARED HEATING:** Infrared radiation as a source of heat has been applied to the food processing industry with good, bad and indifferent results. Workers at the Canadian Department of Agriculture (*Food Tech.* 14:449) literally got into a stew with a study to evaluate the food processing applications of infrared heating, which included, among others, the braising of stewing beef for canned beef stew.

Preparation of large quantities of



meat for stew in steam-jacketed kettles resulted in an average weight loss of 30 percent and an "over-cooked" flavor. Weight losses from infrared treatment were only 15 per cent. In addition, the flavor, color and texture of the infrared braised meat were superior to the par-boiled. After the meat was processed into beef stew and stored for six weeks, the additional weight loss of the par-boiled meat was only 5 per cent while the infrared treated meat lost 20 per cent. Thus, the total losses for both types of processing were approximately equal. However, the flavor, color and texture were superior for the infrared treatment.

The superior flavor and appearance, coupled with the greater speed of cooking (especially where frozen meat is being used), indicate that infrared cooking may have definite advantages in production of canned beef stew. However, installation of infrared equipment cannot be justified on the basis of shrinkage, but only from the standpoint of quality.

**WHAT'S COOKING?:** Pollak and Fain (*Food Tech.* 14:454, 1960) studied the heating efficiency of microwave cookery (sometimes called electronic or radar cookery) and conventional cooking equipment in roasting beef and heating water. The heating efficiency for water in both microwave and conventional ovens was 34 per cent, while a conventional hot plate has an efficiency of 65 per cent, or nearly double the oven's.

In roasting 8-lb. beef ribs, the overall efficiency of the conventional oven was 36.7 per cent, compared to 33.4 per cent for the microwave oven. However, the conventional oven gave a 13 per cent greater meat yield using 24 per cent less electrical energy.

The beef could be roasted with microwave cooking in only 34 per cent of the time required with conventional equipment, which has led some workers to believe that microwave cooking requires less power than conventional methods. However, in the microwave oven the power is on throughout the entire cooking time; with conventional oven cookery, thermostatic control causes cycling and thereby saves power. Microwave cookery is a less economical method of preparation, but the saving in time and a more rapid turnover of inventory would have to be balanced against costs.

Another study on cookery methods was reported by Home Economists from Kansas (*Food Tech.* 14:458, 1960). They compared cooking rates and doneness of fresh-unfrozen and frozen-defrosted turkeys. Results

showed that the cooking time in minutes per lb. was significantly less for fresh-unfrozen birds. Furthermore, as the period of frozen storage was prolonged, there was a tendency for the time required to reach a given internal meat temperature to increase.

Whether increased cooking times are required for frozen defrosted beef, lamb or pork is not known. It is conceivable that longer periods of cooking may be required and that processing times may be longer for thawed frozen meat. However, it should be pointed out that the increased cooking time in minutes per lb. amounted to only 1½ to 2½ minutes, so, except in the case of large cuts of meat, such increases in total time would be inconsequential. Investigators will have to "cook up" more experiments to find more conclusive answers to this question.

**'CHEWSY' PANEL:** McHugh, Nauman and Rhodes of Missouri (*Mo. Agr. Expt. Sta. Res. Bul.* 713) submitted enzyme-treated steaks and adjacent non-treated steaks to family consumer panels. U.S. Choice and Utility grade rounds were used in the study. Grill-type and minute steaks (cubed steaks) were utilized. The treated steaks were dipped into the enzyme solution which contained papain—an enzyme from the tropical fruit, papaya.

The panel indicated that the grill-type steaks from Utility grade beef were more acceptable than the untreated steaks. With Choice grill steaks, there was a slight improvement in acceptability. The tenderizer improved not only tenderness, but flavor and juiciness as well. This is contrary to some commonly held opinions that indicate tenderness to be the only palatability attribute to be improved by enzyme treatment.

The enzymatic tenderization of minute or cubed steaks had an unfavorable effect upon their acceptability, but the Utility grade steaks had a smaller percentage shift to the lower ratings for flavor and juiciness than was true for Choice grade. Results indicate that treatment of steaks with tenderizers is useful only when improvement in tenderness is the major consideration. It certainly does not appear to be useful in improving flavor or juiciness where other methods of tenderization have been used.

Results further suggest that tenderization alone may give sensations of improved flavor and juiciness, while in reality the effect is due only to increased tenderness.

**PORK CUT SALES:** Missouri workers (*Mo. Agr. Expt. Sta. Res.*

*Bul.* 711) investigated the proportion of sales for certain pork cuts classed as "lean" or "regular" when sold unmarked at the same price or when labeled and there was no price differential. When the cuts were not labeled and priced at 4¢ per lb. difference, consumers selected the special lean cuts in 60, 52 and 58 per cent of the sales for smoked ham (shank portion), ham slices (center cut) and loin roasts, respectively. This suggests that a small majority of the consumers preferred the leaner cuts at equal prices.

When the lean cuts were labeled and priced at a 4¢ per lb. differential, they comprised 51 per cent of the sales for ham shanks and ham slices and 54 per cent of the loin roast sales. Results suggest that packers and retailers may be able to develop a considerable market for leaner cuts of pork. It is probable that large retailers would not wish to forego regular cuts of pork completely in order to be more competitive in price, but would likely handle both lean and regular cuts.

Another interesting sidelight to this study indicates that U.S. hog carcass grades are of limited utility in predicting the amount of seam fat or internal fat in various cuts. This would mean that close trimming, which generally is being practiced by the industry today, would tend to make price differentials of live hogs more dependent upon lean cut yield than upon actual differences in price per lb. of meat.

## Maintenance Show to View Food Processing Problems

Maintenance problems in the food processing field will be discussed at one of 11 separate "problem sessions" for specific industries during the Plant Maintenance & Engineering Show and Conference, January 23-26, in Chicago. The theme for the 1961 show and conference, which will be held in the International Amphitheater and the Palmer House is "The Maintenance Operation Meets the Needs of Increased Production."

Topics for the major sessions include: "The Design, Application and Results of Plant Maintenance and Engineering Systems," "Case Reports in Preventative Maintenance," "Managerial Controls for Plant and Maintenance Engineers" and "Evaluation of Plant Engineering and Maintenance Performance." Produced by Clapp & Poliak, Inc., New York City, the show will strive for balance between the managerial and technical aspects of maintenance.



NEW LINK IN CUSTOMER SATISFACTION!

## NOW! KADISON KEEPSWEET®

extends the **FRESH,**  
**SWEET TASTE** of your  
**PORK SAUSAGE 5 to 7 days**  
**L-O-N-G-E-R!**

Extended sweetness, minimum returns, greater customer appeal and 5 to 7 days longer shelf life are all yours when you use Kadison KEEPSWEET Pork Sausage Seasoning. The result of a unique method of handling and blending oils and spices and made with accepted M.I.D. ingredients, Kadison KEEPSWEET was discovered and perfected after years of research in our own laboratories. This important advance in curbing rancidity in pork sausage is another example of Kadison's continuous research to provide better flavor, color, shelf life and yields in serving the meat industry.

# Kadison

**LABORATORIES, Inc.**

*Manufacturing Chemists for the Food Industry*

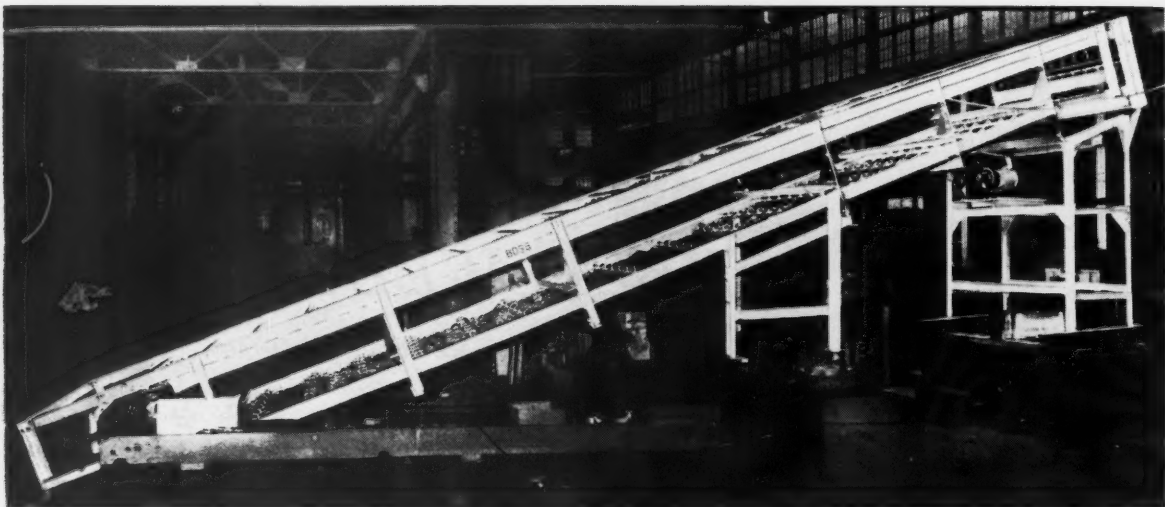
1850 WEST 43rd ST. • CHICAGO 9, ILL.

THE NATIONAL PROVISIONER, OCTOBER 22, 1960

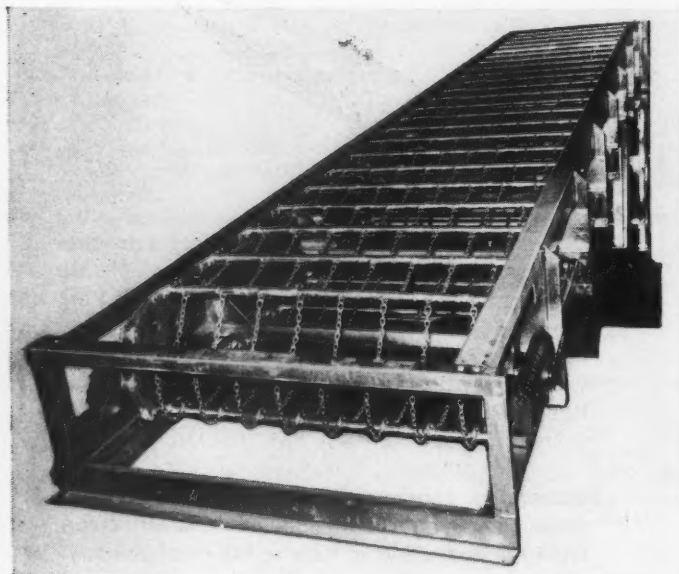
# BOSS

## No. 1009 CHAIN

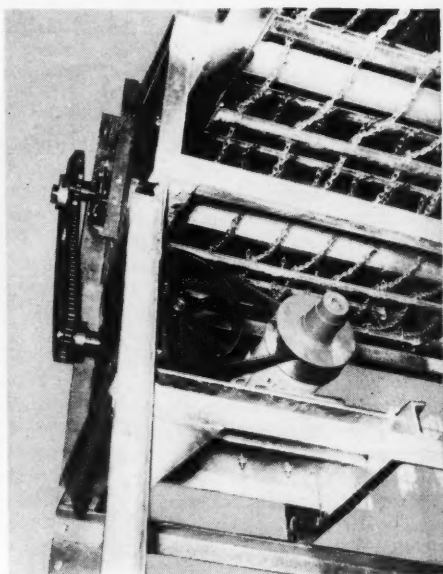
Pat. Appl. For



- BOSS No. 1009 Chain Bleeding Conveyor operates efficiently on horizontal or incline



- The BOSS No. 1009 Chain Bleeding Conveyor carries hogs directly to the scalding tub

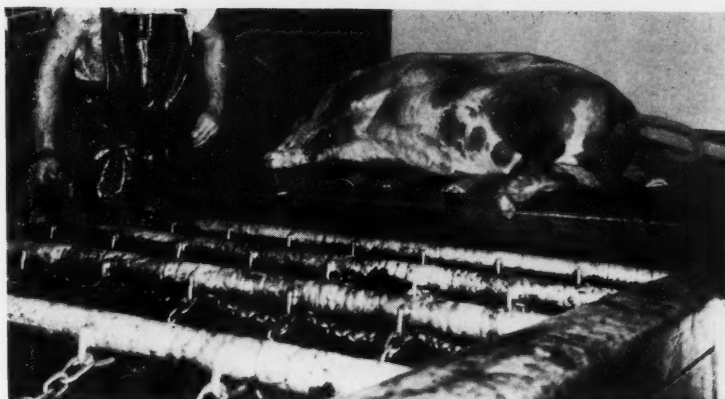


- Motor and Drive Sprocket

74A10

# N BLEEDING CONVEYOR

The BOSS No. 1009 Chain Bleeding Conveyor is used to carry the hog from the sticking table directly to the scalding tubs. After the hog is stunned in the BOSS No. 1005 Restraining Conveyor, it is chuted to the sticking platform attached to the end of the BOSS No. 1009 Chain Bleeding Conveyor. This pneumatically-



operated platform then places the stuck hog in a chain section of the Bleeding Conveyor. The variable speed drive on the unit allows a suitable bleeding time. A stainless steel blood trough 27 1/2" wide extends the full length of the Conveyor on the head side.

The BOSS No. 1009 Chain Bleeding Conveyor can be operated on the horizontal or an incline of 20 to 25 degrees. Its length depends on the number of hogs to be slaughtered per hour. Each chain section is 5' 2" long. The cross bars are 18" apart. The channels in which the bars ride are each 5" wide. The Conveyor surface is 6' wide. Supporting chan-



nel irons add an additional 3" on each side. The 9" pitch Conveyor Chain is supported by 3" diameter rollers which carry the cross bars of extra heavy 1 1/2" pipe. The motor is protected by a splash plate. The total weight of the unit is approximately 245 lbs. per foot. Contact your nearby BOSS representative to help you arrange the most efficient layout for your plant.

74A11



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO



DEMONSTRATION of ultrasonic technique included photographic reading of animal's rib-eye, with Paul Zillman (right), director of AMI livestock department, lending a hand.

## Ultrasonic Probe Pictured Meatiness of AMI Livestock With Accuracy

THE steer and barrow on display during the recent American Meat Institute convention in Chicago didn't have many secrets by the time they were slaughtered, reports Homer R. Davison, AMI president. The ultrasonic probing technique demonstrated by Dr. J. R. Stouffer of Cornell University (see the NP of October 1) proved a very accurate method for "looking under the hide of live animals," and a number of participants in the steer and hog judging contests also made very good estimates of meatiness.

A summary of Dr. Stouffer's measurements, as calculated from the picture taken from the live steer and projected on the screen during the meeting, is compared with actual measurements in Table 1.

TABLE 1

Steer	Dr. Stouffer's Calculations	Actual Meas.
Size of loin eye at 12th rib	10-11 sq. in.	11.11 sq. in.
Fat covering over 12th rib	1.5 in.	1.54 in.
Live weight		1,210 lbs.
Grade		High Choice
Dressing % (hot carcass weight)		60.75%

The steer had been on full feed more than 300 days and showed excess fat in both external covering and interior but lacked sufficient marbling in the rib eye to make the Prime grade, Davison says.

In reporting results of the steer judging contest, the AMI president points out that many estimates were very good, particularly on the size of rib-eye and the amount of fat covering. The following list, in alphabetical order with no attempt to rank them, includes those who were most accurate in all five categories:

George Allen, marketing department, American Meat Institute; Tom Campbell, Jackson Order Buyers, Galva, Ill.; T. G. Doscher, Elsheimers, Inc., West Union, Ia.; Paul Doss, Military Subsistence Supply Agency, Chicago; Clarence Hinsdale, Voelker & Co., Greenville, S. C.; William G. Hopfeldt, The Wm. Schlus-

derberg-T. J. Kurdle Co., Baltimore; Jerry Kozney, Sioux City Dressed Beef division of Needham Packing Co., Inc., Sioux City, Ia.; T. L. Minnick, S. S. Hoffman Co., Chicago; James L. Needham, Sioux City Dressed Beef; K. A. Oiseth, Wilson & Co., Inc., Chicago; James L. Olson, Geo. A. Hormel & Co., Austin, Minn.; Walter E. Webb, Webb & Co., Inc., Helena, Ark.; Russell Whisler, J. L. Whisler & Sons, Inc., Elkhart, Ind., and Frank Zawadzki, Libby, McNeill & Libby, Worth, Ill.

The calculations taken from Dr. Stouffer's reading on the Poland China barrow also were very accurate, Davison reports. A comparison with actual measurements is shown in Table 2.

TABLE 2

Barrow	Dr. Stouffer's Calculations	Actual Carcass Meas.
Size of loin eye (10th rib)	4.9 sq. in.	5.1 sq. in.
Fat back thickness (over 10th rib)	1.3 in.	1.34 in.
Length of carcass (first rib to aitch bone)		31.5 in.
% of carcass weight in 4 lean cuts (ham, loin, butt and picnic)		56.6%
Live weight		240 lbs.
Dressing %		69.16%

The hog was very meaty, with hams averaging 17½ lbs. each; loins, 16½ lbs.; butts, 5 lbs., 6 oz., and picnics, 7 lbs., 10 oz., Davison discloses.

The following individuals (in al-

phabetical order) scored best in the hog-judging contest: Charles Hughes, Armour and Company, Chicago; C. Legger, Intercontinental Packing Co., Saskatoon, Sask., Canada; Merle Le Sage, Chicago Order Buyers, Chicago; John Perior, Reliable Packing Co., Chicago; C. W. McMillan, American National Cattlemen's Association, Denver; William G. Robertson, River Markets Group, National Stock Yards, Ill.; G. Skowlund, Elliott Packing Co., Duluth, Minn.; John E. Thompson, Reliable Packing Co., Chicago; Bill Waldo, Selection, Inc., Sandusky, O., and Jack Waldo, Selection, Inc., Sandusky.

In commenting on the future of the ultrasonic machine, AMI president Davison says: "It has been pretty well established that the consumer desires meat from a carcass with a higher percentage of lean meat and a smaller amount of fat. Also, it has been established that these characteristics can be changed and improved by careful selection of breeding stock. Heritable characteristics are very important. The ultrasonic machine may not be commercially applicable in the packing plant in the very near future, but it could be of tremendous importance in the selection of breeding stock that will produce meats of greater value."

### Work on Certain Machines

Employment of minors between 16 and 18 years of age in occupations involving certain power-driven meat processing machines is prohibited by an amendment to Hazardous Occupations Order No. 10, covering meat packing and rendering plants, published by the U. S. Secretary of Labor in the *Federal Register* of October 14. Such employment henceforth will be classified as "oppressive child labor" within the meaning of the Fair Labor Standards Act of 1938. Minors are barred from:

"All occupations involved in the

### Barred for Minors 16-18

operation or feeding of the following power-driven meat processing machines, including the occupations of setting up, adjusting, repairing, oiling or cleaning such machines: Meat and bone cutting saws, knives (except bacon slicing machines), heat splitters and guillotine cutters; snow pullers and jaw pullers; skinning machines; horizontal rotary washing machines; casing-cleaning machines such as crushing, stripping and finishing machines; grinding, mixing, chopping and hashing machines, and presses (except belly rollers)."





## M. ROTHSCHILD & SONS, Inc.

Brothro Food Products

1040 W. Randolph St.  
Telephone MO 6-2540

Chicago 7, Ill.  
Teletype 1823

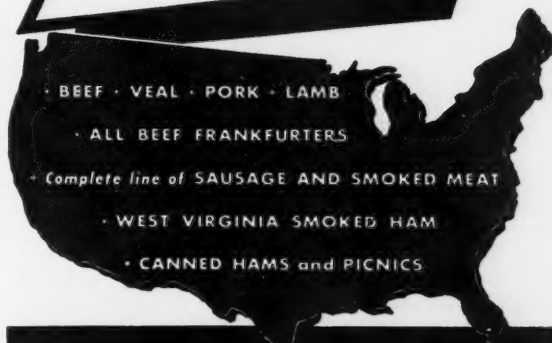
### BONELESS BEEF *Specialists*

Suppliers of:

- BONELESS BEEF
- BEEF CUTS
- DRESSED BEEF
- PORK
- VARIETY MEATS
- OFFAL

**CARLOAD LOTS OR LESS**

CHICAGO'S MOST MODERN BONING PLANT



*Let us work with you...*

INQUIRIES WELCOME AT ANY BRANCH OFFICE

**HYGRADE FOOD PRODUCTS CORP.**

EXECUTIVE OFFICE: 2811 Michigan Ave., Detroit 16



**CERTIFIED  
CASING  
COLORS**

WARNER JENKINSON MFG., CO.  
2526 Baldwin St. • St. Louis 6, Mo.

West Coast: 2515 Southwest Drive, Los Angeles 43, Calif.

Combination of scientifically blended phosphates  
Instant Solubility • Safest Performance • Economical

## VITA-CURAID

MOST VITAL AID FOR YOUR  
PUMPING AND CURING PICKLE

**FIRST SPICE** Mixing Company, Inc.

New York 13, N. Y. • San Francisco 7, Cal. • Toronto 19, Canada

*Famous for Meats*  
SINCE 1827



John Morrell & Co., General Offices, Chicago, Ill.

## Sausage and Meat Jobbing

[Continued from page 16]

less packaging operations. The firm uses Great Lakes check-weighing mandrels for hand forming the packages. All packaged products are finally moved into the sales cooler where they are billed to the jobbing company.

About 16 trucks distribute the organization's products within a radius of 100 miles. Six of these trucks belong to the company while the balance are jobber wagons that feature the firm's trademark and name. Management found that it was economical to buy gasoline in bulk for this number of vehicles. The cost of installing the storage tank and pump was recaptured within the first year. However, since the pump is in an open area, it has been fenced in to prevent theft. The on-and-off switch for the pump motor is located in the office as are the keys for the steel gate.

The front of the plant houses the firm's new offices and the neon sign featuring the firm's trademark, a cub bear holding a slate with the sales slogan, "Bear this in Mind," and the balance of the sales message, "Jack's Old Fashion All Meat Bologna, Franks, Salami." This logo

## What's the Status of State Meat Inspection?

Five PROVISIONER articles surveying and evaluating the meat inspection laws and regulations of the 50 states have been highly praised throughout the meat packing industry. The articles constitute the only authoritative source of information on this important subject.

It is now possible to obtain these five articles in a handy single reprint of 16 pages. The reprints are available at the following prices: One to 10 copies, 30¢ each; 11 to 50 copies, 25¢ each, and more than 50 copies, 20¢ each.

To obtain these reprints for your own organization, a legislative committee, or some other purpose, fill out the coupon:

No. Copies	Check enclosed . . . .
Desired . . . . .	Bill Me . . . . .
Name . . . . .	
Title . . . . .	
Company . . . . .	
Address . . . . .	
City . . . . .	State . . . . .

Send to Editorial Department, The National Provisioner, 15 West Huron st., Chicago 10, Ill.

is used on cartons and casings for the line of 36 sausage items, as well

as on truck bodies. Some former office space has been converted into an enlarged compressor room housing a number of small Freon units.

Plans for the structure were drawn by H. S. Ashley, architect.

## Federal Meat Inspection Granted to 10 Companies

The Meat Inspection Division, U. S. Department of Agriculture, has granted meat inspection to 10 companies and withdrawn inspection from eight other firms.

Inspection was granted to: Aurora Packing Co., Inc., Kilburn ave. road, Route 3, Rockford, Ill.; Schneider Packing Co., 146 Victor st., St. Louis 4, Mo.; Michael Provision Co., 324 Lindsey st., Fall River, Mass.; Kraft Foods Division of National Dairy Products Corp., 10007 Town Line road, Wausau, Wis., and Al Pete, Inc., 2100 E. Willard st., Muncie, Ind.

Also, Wisconsin Meat Products, Inc., 3275 N. Pierce st., Milwaukee, Wis.; Mrs. Kinser's Home Style Foods, Inc., 2059 Manchester st., N.E., Atlanta 9, Ga.; Howard D. Johnson Co., 309 Battles st., Brockton, Mass.; Eagle Brand Products, Inc., 545 West st., New York 14, N. Y., and The Stockyard Meat Co., Inc., 875 N. Fourth st., Columbus 1, O.

Inspection was withdrawn from: Briggs & Co., 435 11th st., S. W., Washington 4, D. C.; Kansas Packing Co., Inc., 21st and Topeka sts., Wichita 2, Kan.; James B. Gilbert, 431 11th st., S. W., Washington 4, D. C.; Walter Holm & Co., 847 Grand ave., mail, P. O. Box 590, Nogales, Ariz.; Spicy Foods, Inc., 109 W. Belmont ave., Fresno 1, Cal.; Sir Sirlin Portion Pak, 9204 Sovereign Row, Dallas 35, Tex.; Karmel Kosher Frozen Products, Inc., 1 Craft st., Inwood 96, L. I., N. Y., and Samuels & Co., Inc., 1114 Wood st., Dallas 15, Tex.

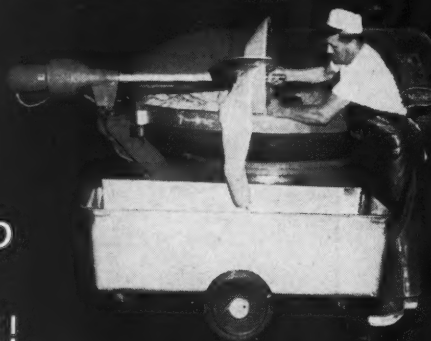
Meat inspection previously granted to Rockland Packing Co., Inc., Spring Valley, N. Y., was extended to include the company's subsidiary, Eatwell Provisions, Inc.

## Consumer and Food Chains

"The Shopper Looks at Her Store," a report on a nationwide consumer survey, will be a feature of the 27th annual meeting of the National Association of Food Chains, November 27-30, at the Americana Hotel, Miami Beach. Based on nearly 1,000 interviews, the survey is expected to reveal how consumers feel about supermarkets as opposed to other types of retail outlets and how they think the food industry compares with others in service.

## BETTER MEAT PRODUCTS-LESS WORK WERNER CUTTER-MIXER

CUTTER  
AND  
MIXER  
COMBINED  
IN ONE  
MACHINE!



MADE IN U.S.A.

### WERNER CUTTER-MIXER (CUTTENA)

this streamlined, easy-to-clean meat cutter with built-in mixer will improve your product and lessen your work. Cuts, chops, mixes and homogenizes, all in one operation. No separation of fat; no hand-turning of meat. Push-button controls placed for operator's safety and convenience. Individual motor drives; turret-mounted bowl—years of trouble-free operation. Two speeds on cutter; two on bowl. Bowl operates independently of cutter and mixer. Dial revolution counter; removable thermometer. Unloads cleanly, without a trough. Air-lifted cover; stainless mixer and cutter blades. A new performance champion in its field; booklet and specifications on request.

SALES TERRITORIES AVAILABLE

WERNER MANUFACTURING CO.

209 North St.

FULTON 7-3226

Yale, Michigan

mer  
into  
ous-  
nits.  
rawn

n  
es  
U. S.  
has  
com-  
ection

urora  
road,  
neider  
, St.  
n Co.,  
Mass.;  
tional  
Town  
nd Al  
Mun-

ducts,  
aukee,  
Style  
c., N.E.,  
ohnson  
Mass.;  
c., 545  
Y., and  
875 N.

from:  
S. W.,  
Packing  
, Wich-  
ert, 431  
, D. C.;  
nd ave.,  
s, Ariz.;  
Belmont  
oin Por-  
w, Dal-  
Frozen  
wood 96,  
Co., Inc.,  
ex.

granted  
o., Inc.,  
extended  
bsidiary,

Chains

at Her  
ationwide  
a feature  
g of the  
d Chains.  
mericana  
on near-  
urvey is  
consumers  
opposed  
lets and  
industry  
ervice.

22, 1980

## PACK IT

with revolutionary smokeless  
CCA bacon cartoners

For a fast, clean, smokeless packaging operation, nothing measures up to the new CCA bacon cartoner. Its exclusive method of localized impregnation, without direct contact, prepares only those surfaces to be glued...before the bacon is packed. No direct heat is applied to the carton during or after product insertion.

This spares your product contact with damaging high temperatures, eliminates unpleasant wax fumes, and retains the protective characteristics of the wax and the exterior package appearance. Quick conversion for carton size change. Double hoppers available for packing two grades of bacon.

To pack it—move it—sell it is the business of CCA packaging.

CCA

**CONTAINER CORPORATION OF AMERICA** World's largest producer of paperboard packaging • Chicago 3...122 strategically located manufacturing centers  
Folding Cartons, Shipping Containers, Sefton Fibre Cans, Molded Plastic Products, Point-of-Purchase Displays, Paperboard



# ALL MEAT . . . output, exports, imports, stocks

## Meat Production In Small Gain; Above Last Year

Production of meat under federal inspection for the week ended October 15 edged upward to 443,000,000 lbs. from 440,000,000 lbs. in the previous week, but held a larger margin over last year's volume of 437,000,000 lbs. produced in the same October period. Slaughter of bovine stock declined from the week before, with kill of hogs and sheep showing gains. Compared with slaughter last year, butchering of cattle was up by about 55,000 head, or about 15 per cent, while that of hogs lagged by about 185,000 head, or 12 per cent. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
Oct. 15, 1960	410	237.4	1,305	176.3
Oct. 8, 1960	420	243.2	1,235	167.6
Oct. 17, 1959	355	208.2	1,490	203.2

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Oct. 15, 1960	117	13.9	320	15.0	443
Oct. 8, 1960	120	14.3	315	14.8	440
Oct. 17, 1959	105	12.3	280	13.1	437

1950-60 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.  
1950-60 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	AVERAGE WEIGHT AND YIELD (LBS.)		CATTLE		HOGS	
	Live	Dressed	Live	Dressed	Live	Dressed
Oct. 15, 1960	1,015	579	235	135	235	135
Oct. 8, 1960	1,015	579	237	136	237	136
Oct. 17, 1959	1,029	586	235	136	235	136

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt. Mil. lbs.
	Live	Dressed	Live	Dressed	
Oct. 15, 1960	210	119	97	47	—
Oct. 8, 1960	210	119	96	47	—
Oct. 17, 1959	206	117	96	47	13.7

## September Movement Of Meats Out From Cold Storage Heavy; Pork Stocks Dip Sharply; Beef Holdings Up

MEATS moved out of cold storage in relatively heavy volume in September, a U.S. Department of Agriculture report on such inventories says. Closing September stocks at 398,294,000 lbs. represented an outward movement of about 63,000,000 lbs., whereas the outward movement last year amounted to about 24,000,000 lbs. and the average September decline in meats stocks was

32,000,000 lbs. Total meat stocks a month ago, a year ago and the average stocks at the end of September were 460,919,000 lbs., 408,239,000 lbs. and 344,17,000 lbs., respectively, the USDA said.

Beef holdings rose 9,000,000 lbs. in September, whereas the September 1959 gain was 8,000,000 lbs. and the average increase for the month, 1,000,000 lbs. Total volume of beef in

cold storage on September 30 was 162,460,000 lbs. compared with 153,077,000 lbs. a month before, 171,089,000 lbs. a year ago and the five-year 1955-59 average of 125,364,000 lbs.

Pork holdings declined by 67,000,000 lbs. in September compared with last year's outward movement of 20,000,000 lbs. for the month and the 27,000,000-lb. average. Consisting largely of fresh meat, pork stocks totaled 154,035,000 lbs. on September 30 as against 220,665,000 lbs. on August 31, 163,447,000 lbs. a year ago and the five-year average of 153,863,000 lbs.

September changes in stocks of other meat varied, with those of veal up for the month and other dates compared, but below average.

## USDA Announces Purchases Of Ground and Canned Beef

The U.S. Department of Agriculture late last week bought 1,617,000 lbs. of frozen ground beef and 226,200 lbs. of canned beef and gravy for distribution to schools participating in the National School Lunch Program. Bidders received prices for ground beef ranging from 40.2¢ to 40.45¢ a lb. Offers were accepted from nine of 29 bidders who offered a total of 7,371,000 lbs.

One offer was accepted, at a price of 47.99¢ a lb., from 21 bids on canned beef and gravy. Bidders offered a total of 12,554,100 lbs. The accepted bid for 226,200 lbs. went to Packers Canning Corporation of Los Angeles.

A total of \$653,000 of funds transferred by Congress from Section 32 was expended for the ground beef, bringing to \$12,861,000 the amount spent for 31,815,000 lbs. since the start of the purchase program August 19. Total cost of last week's purchase of canned beef and gravy was \$109,000.

Bids on frozen ground beef and on canned beef and gravy were invited again this week by the Department of Agriculture.

## CANADIAN SLAUGHTER

Inspected slaughter of livestock in Canada in Sept. 1960-59, as reported by the Canadian Department of Agriculture:

	Sept. 1960	Sept. 1959
Cattle	200,924	186,210
Calves	68,940	61,432
Hogs	501,672	811,973
Sheep	107,930	101,504

Average dressed weights of livestock were as follows:

	Sept. 1960	Sept. 1959
Cattle	515.3 lbs.	515.6 lbs.
Hogs	161.7 lbs.	160.1 lbs.
Calves	147.5 lbs.	150.6 lbs.
Sheep	42.8 lbs.	44.0 lbs.

## U. S. COLD STORAGE MEAT STOCKS, SEPTEMBER 30, 1960

	Sept. 30 1960	Aug. 31 1960	Sept. 30 1959	Sept. av. 1955-59
	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.
Beef:				
Frozen	151,748	142,263	160,477	115,070
In cure and cured	10,712	10,814	10,612	10,294
Total beef	162,460	153,077	171,089	125,364
Pork, frozen:				
Pienics	4,862	8,691	4,370	*
Hams	38,928	50,286	19,397	*
Bellies	17,000	44,691	22,455	*
Other pork	59,305	77,643	74,817	*
Total frozen pork	120,095	181,311	121,039	97,326
Pork in cure or cured:				
D.S. Bellies	3,896	6,125	5,636	*
Other D.S. pork	3,837	5,212	5,414	*
Other cure pork	26,207	28,017	31,358	*
Total cure pork	33,940	39,354	42,408	56,537
Total, all pork	154,035	220,665	163,447	153,863
Other meats:				
Veal, frozen	8,922	7,799	7,517	9,525
Lamb, mutton, frozen	12,824	13,434	13,736	9,559
Canned meats in cooler	60,053	65,944	52,450	46,106
Total, all meats	398,294	460,919	468,239	344,417
On Sept. 30, 1960, the government held in cold storage outside of processors' hands, 2,606,000 lbs. of beef and 2,563,000 lbs. of pork. *Not reported separately prior to 1957.				



# PROCESSED MEATS . . . SUPPLIES

## U.S. Meat Imports Up In Aug.; Below Last Year

Foreign meat entered the United States in larger volume during August than in July, but in smaller volume than in August of last year. Volume of U.S. meat imports in August at 79,909,144 lbs. compared with 66,709,493 lbs. in July and 105,579,428 lbs. in August, 1959. New Zealand's contribution of 24,253,347 lbs., most of which was processing beef and veal, comprised nearly one-third of total U.S. meat imports during the month. Australian shipments of meat to the U.S. in August totaled 15,531,960 lbs. and, although next largest, were down sharply from July volume of more than 25,000,000 lbs. In shipments of pork were largely canned product from Denmark and Holland. U.S. meat imports by kinds and by country of origin are listed in the table below as follows:

Country of origin	Fresh meats and edible offal			—Cured meats—	
	Beef Pounds	L & M Pounds	Pork Pounds	Beef Pounds	Pork Pounds
Australia .....	13,392,999	2,068,891	.....	193,634	.....
Brazil .....	.....	.....	.....	1,369	665,915
Canada .....	1,350,273	4,544	3,840,010	.....	10,066
Denmark .....	.....	.....	.....	.....	5,987
Germany .....	.....	.....	.....	.....	57,951
Holland .....	.....	.....	.....	.....	9,631
Ireland .....	5,282,870	.....	.....	.....	.....
Mexico .....	2,250,638	.....	.....	.....	.....
New Zealand .....	23,722,312	524,185	6,850	.....	.....
All others .....	3,507,531	347	.....	17,125	13,065
Totals—August 1960 .....	49,506,623	2,597,967	3,846,860	212,128	762,515
August 1959 .....	66,761,661	2,646,686	4,219,131	7,046,408	921,945

	Canned meats			Sausage (treated) Pounds	General miscel. Pounds	Totals Pounds
	Beef Pounds	Pork Pounds	Miscel. Pounds			
Argentina .....	4,608,494	58,421	9,001	709,961	78,039	5,463,916
Australia .....	.....	.....	.....	347,600	.....	15,531,960
Brazil .....	2,048,662	.....	.....	.....	.....	2,623,496
Canada .....	15	178,433	2,401	.....	282,183	6,326,389
Denmark .....	31,350	4,928,316	372,721	.....	1,200	5,415,151
Germany .....	338	126,630	.....	.....	.....	158,638
Holland .....	5,220	4,216,499	39,387	.....	.....	4,332,202
Ireland .....	.....	.....	.....	.....	.....	5,292,501
Mexico .....	.....	.....	.....	.....	.....	2,250,638
New Zealand .....	.....	.....	.....	.....	.....	24,253,347
Paraguay .....	1,094,394	.....	.....	.....	.....	1,094,394
Poland .....	1,775,854	277,988	.....	.....	.....	2,053,842
Uruguay .....	1,297,248	.....	.....	.....	14,560	1,311,808
All others .....	1,630	105,384	106,700	48,180	900	3,800,862
Totals—	.....	.....	.....	.....	.....	.....
Aug. '60 .....	9,157,421	11,389,537	808,198	1,057,561	410,482	79,909,144
Aug. '59 .....	10,809,631	11,729,077	813,486	.....	555,354	105,579,428

Note: In addition to the above, imports of horse meat (in lbs.) for August 1960 were as follows: Argentina, 220,460; Canada, 14,698; and Mexico, 215,300.

## U. S. Replaces Britain As Australia's Top Meat Outlet

The United States replaced the United Kingdom as the largest buyer of Australian beef, veal and mutton for the first time in history in the year ended June 30, 1960, Australian meat interests have revealed. Exports of Australian beef and veal to the U.S. increased 53 per cent in the period to 196,800,000 lbs. from 128,400,000 lbs. the previous year. Meanwhile, shipments to the U.K. declined 45 per cent to 181,500,000 lbs. from 333,000,000 lbs. the year before.

Mutton exports to the U.S. at 33,700,000 lbs., while down 7 per cent from 36,400,000 lbs., were 69 per cent larger than shipments to the U.K.—20,000,000 lbs. in 1960 as against 27,400,000 lbs. last year. Strong demand in the U.S. for manufacturing type meat accounted for most of the gain, while reduced production in Australia due to prolonged drought and high domestic prices has been largely responsible for keeping exports to Britain at reduced levels.

Total exports from Australia were down from the year before.

## PET FOOD PRODUCTION

Canned food and canned or fresh frozen food component for dogs, cats and like animals, prepared under federal inspection and certification, totaled 6,116,117 lbs. in the week ended October 1.

## DOMESTIC SAUSAGE

Pork sausage, bulk (cl., lb.)	.....
In 1-lb. roll .....	31 @ 42½
Pork sausage, bulk cas., 54 @ 58	.....
In 1-lb. package .....	54 @ 58
Franks, sheep casing, .....	63 @ 68
Franks, skinless .....	50 @ 52
Bologna, ring, bulk .....	51 @ 56
Bologna, a.c., bulk .....	37 @ 41½
Smoked liver, a.c., bulk 37 @ 42½	.....
Polish sausage, self-smoked liver, n.c., bulk 51 @ 53½	.....
New Eng. lunch spec., 63 @ 69	.....
Oliver loaf, bulk .....	47 @ 53½
Blood and tongue, n.c. 46½ @ 69	.....
Blood, tongue, a.c., 45½ @ 65	.....
Pepper loaf, bulk .....	50½ @ 67½
Pickle & Pimento loaf 43½ @ 53	.....
Bologna, a.c., sliced 6, 7-oz. pack. doz. 2.65 @ 3.60	.....
New Eng. lunch spec., sliced, 6, 7-oz., doz. 4.05 @ 4.92	.....
Oliver loaf, sliced, 6, 7-oz., doz. 3.00 @ 3.84	.....
P.L. sliced, 6-oz. doz. 2.85 @ 4.80	.....
P&P loaf, sliced, 6, 7-oz., dozen 2.85 @ 3.60	.....

## DRY SAUSAGE

(Sliced, 6-oz. package, lb.)	.....
Cervelat, hog bungs .....	1.05 @ 1.07
Thuringer .....	64 @ 66
Farmer .....	89 @ 91
Holsteiner .....	87 @ 89
Salami, B.C. .....	1.01 @ 1.03
Salami, Genoa style .....	1.12 @ 1.14
Salami, cooked .....	55 @ 57
Pepperoni .....	91 @ 93
Stielian .....	1.01 @ 1.03
Goteborg .....	91 @ 1.03
Mortadella .....	62 @ 64

## CHGO. WHOLESALE SMOKED MEATS

Wednesday, Oct. 19, 1960

Hams, to-be-cooked, (av.)	.....
14 lb, wrapped .....	48
Hams, fully cooked, 14 lb, wrapped .....	49
Hams, to-be-cooked, 16 lb, wrapped .....	47
Hams, fully cooked, 16 lb, wrapped .....	48
Bacon, fancy, de-rind, 8/10 lbs., wrapped .....	40
Bacon, fancy sq. cut, seedless, 10/12 lbs., wrapped .....	38
Bacon, No. 1, sliced 1-lb. heat seal, self-service, pkg. 51	.....

## SPICES

(Basis Chicago, original barrels, bags, bales)

Whole Ground	.....
Allspice, prime .....	86
resifted .....	99
Chili pepper .....	58
Paprika powder .....	58
Cloves, Zanzibar .....	60
Ginger, Jamaica .....	45
Mace, fancy Banda .....	3.50
East Indies .....	2.90
Mustard flour, fancy .....	43
No. 1 .....	38
West Indies nutmeg .....	1.80
Paprika, American, No. 1 .....	54
Paprika, Spanish, No. 1 .....	77
Cayenne pepper .....	63
Pepper: Red, No. 1 .....	58
Black .....	69
White .....	72

## SAUSAGE CASINGS

(Lcl prices quoted to manufacturers of sausage)

Beef rounds: (Per set)	.....
Clear, 29/35 mm. ....	1.35 @ 1.40
Clear, 35/38 mm. ....	1.35 @ 1.50
Clear, 35/40 mm. ....	1.20 @ 1.40
Clear, 38/40 mm. ....	1.30 @ 1.60
Not clear, 40 mm./up 90 @ 95	.....
Not clear, 40 mm./dn 80 @ 85	.....
Beef weasands: (Each)	.....
No. 1, 24 in./up .....	15 @ 18
No. 1, 22 in./up .....	16 @ 18
Beef middles: (Per set)	.....
Ex. wide, 2½ in./up .....	3.75 @ 3.85
Spec. wide, 2½ in. ....	2.75 @ 2.90
Spec. med. 1½-2½ in. ....	1.85 @ 1.95
Narrow, 1½ in./dn. ....	1.15 @ 1.20
Beef bung caps: (Each)	.....
Clear, 5 in./up .....	42 @ 46
Clear, 4½-5 inch .....	34 @ 38
Clear, 4-4½ inch .....	21 @ 23
Clear, 3½-4 inch .....	15 @ 17
Beef bladders, salted: (Each)	.....
7½ inch/up, inflated .....	22
6½-7½ inch, inflated .....	14
5½-6½ inch, inflated .....	14
Pork casings: (Per hank)	.....
29 mm./down .....	4.75 @ 5.00
29/32 mm. ....	4.75 @ 5.00
32/35 mm. ....	3.25 @ 3.85
35/38 mm. ....	2.60 @ 3.00
38/42 mm. ....	2.45 @ 2.60
Hog bungs: (Each)	.....
Sow, 34 inch cut .....	62 @ 64
Export, 34 in. cut .....	57 @ 59
Large prime, 34 in. ....	42 @ 44
Med. prime, 34 in. ....	29 @ 31
Small prime, 34 in. ....	16 @ 19
Middles, cap off .....	74 @ 76
Skip bungs .....	11 @ 12

Sheep casings: (Per hank)	.....
26/28 mm. ....	5.35 @ 5.45
24/26 mm. ....	5.25 @ 5.35
22/24 mm. ....	4.15 @ 4.25
20/22 mm. ....	3.65 @ 3.75
18/20 mm. ....	2.70 @ 2.80
16/18 mm. ....	1.35 @ 1.45

## CURING MATERIALS

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo. ....	.....
Pure refined gran. nitrate of soda, f.o.b. N.Y. ....	5.95
Pure refined powdered nitrate of soda, f.o.b. N.Y. ....	10.95
Salt, paper-sacked, f.o.b. Chgo. gran. carlots, ton ..	30.50
Rock salt in 100-lb. bags, f.o.b. whse., Chgo. ....	28.50
Sugar: f.o.b., spot, N.Y. ....	6.45
Refined standard cane gran., deliv'd. Chgo. ....	9.61
Packers curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2% .....	8.80
Dextrose, regular: Cerelease, (carlots, cwt.) ..	7.76
Ex-warehouse, Chicago .....	7.91

## SEEDS AND HERBS

(Lcl., lb.)	.....	Whole Ground	.....
Caraway seed .....	31	36	.....
Cominos seed .....	39	44	.....
Mustard seed .....	20	.....	.....
fancy .....	20	.....	.....
yellow Amer. ....	20	.....	.....
Oregano .....	37	46	.....
Coriander, Morocco, No. 1 ..	26	31	.....
Marjoram, French .....	54	63	.....
Sage, Dalmatian, No. 1 ..	59	66	.....

# FRESH MEATS... Chicago and outside

## CHICAGO

Oct. 18, 1960

### CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Choice, 500/600	39
Choice, 600/700	38½ @ 39
Choice, 700/800	38½
Good, 500/600	37½
Good, 600/700	36½
Bull	30½
Commercial cow	28½ @ 29
Canner-cutter cow	27 @ 27½

### PRIMAL BEEF CUTS

Prime:	
Rounds, all wts.	50 @ 51
Tr. loins, 50/70 (cl) 80	@ 93
Sq. chux, 70/90	35 @ 36
Armchux, 80/110	33 @ 34
Ribs, 25/35 (cl)	54 @ 56
Briskets (cl)	24
Navels, No. 1	14½ @ 14¾
Flanks, rough No. 1	15½
Choice:	
Hindqtrs., 5/700	48
Foreqtrs., 5/800	31a
Rounds, 70/90 lbs.	48½
Tr. loins, 50/70 (cl) 65	@ 72
Sq. chux, 70/90	35 @ 36
Armchux, 80/110	33 @ 34
Ribs, 25/30 (cl)	48 @ 50
Ribs, 30/35 (cl)	48 @ 50
Briskets, (cl)	24
Navels, No. 1	14½ @ 14¾
Flanks, rough No. 1	15½
Good (all wts.):	
Sq. chucks	35 @ 36
Rounds	46 @ 47
Priskets	22 @ 23
Ribs	45 @ 47
Loins, trim'd.	60 @ 62

### COW, BULL TENDERLOINS

C&C grade, fresh (Job lots, lb.)	
Cow, 3 lbs./down	65 @ 70
Cow, 3/4 lbs.	70 @ 75
Cow, 4/5 lbs.	75 @ 80
Cow, 5 lbs./up	100 @ 110
Bull, 5 lbs./up	100 @ 110

### CARCASS LAMB

Prime, 35/45 lbs.	(cl, lb.) 40½ @ 43
Prime, 45/55 lbs.	39½ @ 43
Prime, 55/65 lbs.	39 @ 42½
Choice, 35/45 lbs.	40½ @ 43
Choice, 45/55 lbs.	39½ @ 43
Choice, 55/65 lbs.	39 @ 42½
Good, all wts.	36½ @ 41½

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Oct. 18	Oct. 18	Oct. 18
STEER:			
Choice, 5-600 lbs.	\$39.00 @ 41.00	\$40.00 @ 41.00	\$40.00 @ 43.00
Choice, 6-700 lbs.	38.00 @ 40.00	38.00 @ 41.00	39.50 @ 42.00
Good, 5-600 lbs.	36.00 @ 38.00	37.00 @ 39.00	40.50 @ 42.00
Good, 6-700 lbs.	35.00 @ 37.00	37.00 @ 38.00	39.00 @ 41.50
Stand., 3-600 lbs.	34.00 @ 36.00	35.00 @ 37.00	35.00 @ 38.00
COW:			
Commercial, all wts.	30.00 @ 33.00	30.00 @ 33.00	33.00 @ 35.00
Utility, all wts.	29.00 @ 31.00	27.00 @ 30.00	31.00 @ 33.00
Canner-cutter	26.00 @ 29.00	25.00 @ 27.50	29.00 @ 31.00
Bull, util. & com'l.	36.00 @ 40.00	36.00 @ 38.00	36.00 @ 38.00
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice, 200 lbs./down	47.00 @ 51.00	None quoted	41.00 @ 45.00
Good, 200 lbs./down	42.00 @ 47.00	38.00 @ 44.00	39.00 @ 43.00
LAMB (Carcass):			
Prime, 45-55 lbs.	39.00 @ 42.00	38.00 @ 42.00	35.00 @ 37.00
Prime, 55-65 lbs.	38.00 @ 41.00	37.00 @ 40.00	None quoted
Choice, 45-55 lbs.	39.00 @ 42.00	38.00 @ 42.00	35.00 @ 37.00
Choice, 55-65 lbs.	38.00 @ 41.00	37.00 @ 40.00	None quoted
Good, all wts.	36.00 @ 41.00	36.00 @ 40.00	34.00 @ 36.00
FRESH PORK: (Carcass)	(Packer style)	(Shipper style)	(Shipper style)
135-175 lbs. U.S. No. 1-3	None quoted	None quoted	27.50 @ 29.50
LOINS:			
8-10 lbs.	50.00 @ 54.00	54.00 @ 58.00	52.00 @ 55.00
10-12 lbs.	50.00 @ 54.00	54.00 @ 58.00	52.00 @ 55.00
12-16 lbs.	50.00 @ 54.00	52.00 @ 56.00	52.00 @ 55.00
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	30.00 @ 36.00	30.00 @ 33.00	32.00 @ 37.00
HAMS (Cured):			
12-16 lbs.	44.00 @ 51.00	45.00 @ 50.00	49.00 @ 53.00
16-20 lbs.	42.00 @ 50.00	44.00 @ 48.00	48.00 @ 52.00

## NEW YORK

Oct. 19, 1960

### CARCASS BEEF AND CUTS

Prime steer:	(cl, lb.)
Hinds, 6/700	54 @ 58
Hinds, 7/800	53 @ 57
Rounds, cut across,	
flank off	49½ @ 56
Rds., dia. bone, f.o.	52 @ 57
Short loins, untrim.	70 @ 85
Short loins, trim.	95 @ 125
Flanks	16 @ 19
Ribs	54 @ 61
Arm chucks	36 @ 39
Briskets	27 @ 34
Plates	15 @ 19

Choice steer:	
Carcass, 6/700	41 @ 42½
Carcass, 7/800	40½ @ 42
Carcass, 8/900	40 @ 41½
Hinds, 6/700	52 @ 55
Hinds, 7/800	49½ @ 54
Rounds, cut across,	
flank off	49 @ 55
Rds., dia. bone, f.o.	50 @ 56
Short loins, untrim.	57 @ 67
Short loins, trim.	80 @ 105
Flanks	16 @ 19
Ribs	45 @ 52
Arm chucks	35 @ 38
Briskets	26 @ 33
Plates	15 @ 19

Good steer:	
Carcass, 5/600	37½ @ 41
Carcass, 6/700	39½ @ 41
Hinds, 6/700	48 @ 53
Hinds, 7/800	47½ @ 52
Rounds, cut across,	
flank off	48 @ 54
Rds., dia. bone, f.o.	49 @ 55
Short loins, untrim.	52 @ 60
Short loins, trim.	70 @ 82
Flanks	16 @ 19
Ribs	45 @ 54
Arm chucks	34½ @ 37

### PHILA. FRESH MEATS

Oct. 18, 1960

PRIME STEER:	(cl, lb.)
Carcass, 5/700	43½ @ 45½
Carcass, 7/900	43 @ 45
Rounds, flank off	52 @ 55
Loins, full, untr.	54 @ 56
Loins, full, trim.	none qtd.
Ribs, 7-bone	54 @ 57
Armchux, 5-bone	36 @ 39
Briskets, 5-bone	26 @ 30
CHOICE STEER:	
Carcass, 5/700	41½ @ 43½
Carcass, 7/900	40½ @ 43
Rounds, flank off	51 @ 54
Loins, full, untr.	49 @ 53
Loins, full, trim.	68 @ 70
Ribs, 7-bone	48 @ 52
Armchux, 5-bone	36 @ 38
Briskets, 5-bone	26 @ 30
GOOD STEER:	
Carcass, 5/700	39½ @ 41½
Carcass, 7/900	39 @ 41½
Rounds, flank off	49 @ 52
Loins, full, untr.	47 @ 50
Loins, full, trim.	63 @ 66
Ribs, 7-bone	45 @ 49
Armchux, 5-bone	35 @ 37
Briskets, 5-bone	26 @ 30
COW CARCASS:	
Comm'l. 350/700	30 @ 32½
Utility 350/700	29 @ 32
Can-cut 350/700	28 @ 30½
VEAL CARC.: Choice	Good
60/90 lbs.	n.q. 45 @ 48
90/120 lbs.	48 @ 52 45 @ 48
120/150 lbs.	48 @ 52 45 @ 48
LAMB CARC.: Prime	Choice
35/45 lbs.	42 @ 44 42 @ 44
45/55 lbs.	42 @ 43 42 @ 43
55/65 lbs.	41 @ 42 41 @ 42

### CHGO. PORK SAUSAGE MATERIALS—FRESH

Pork trimmings:	(Job lots)
40% lean, barrels	20
50% lean, barrels	22
80% lean, barrels	36
95% lean, barrels	39
Pork head meat	30
Pork cheek meat	
trimmed, barrels	33½
Pork cheek meat,	
untrimmed	31½

### FANCY MEATS

(cl, lb.)	
Veal breads, 6/12-oz.	120
12-oz. up	140
Beef livers, selected	38
Beef kidneys	27
Oxtails, ¾-lb., frozen	21

### VEAL SKIN-OFF

(Carcass prices, cl, lb.)	
Prime, 90/120	52 @ 56
Prime, 120/150	51 @ 55
Choice, 90/120	46 @ 52
Choice, 120/150	45 @ 51
Good, 60/90	37 @ 41
Good, 90/120	38 @ 43
Good, 120/150	37 @ 41
Choice calf, all wts.	34 @ 39
Good calf, all wts.	34 @ 37

### CARCASS LAMB

(cl, lb.)	
Prime, 35/45	42 @ 46
Prime, 45/55	41½ @ 44
Prime, 55/65	41 @ 43
Choice, 35/45	42 @ 46
Choice, 45/55	41 @ 44
Choice, 55/65	41 @ 43
Good, 35/45	40 @ 43
Good, 45/55	40 @ 43
Good, 55/65	39 @ 42
(Carlots, lb.)	
Choice, 35/45	41 @ 44
Choice, 45/55	40 @ 44
Choice, 55/65	39 @ 42

### CARCASS BEEF

(Carlots, lb.)	
Steer, choice, 6/700	39 @ 41
Steer, choice, 7/800	38½ @ 40½
Steer, choice, 8/900	38½ @ 39½
Steer, good, 6/700	36 @ 38½
Steer, good, 7/800	35½ @ 38
Steer, good, 8/900	35 @ 38

### Phila., N. Y. Fresh Pork

PHILADELPHIA: (local, cl, lb.)	
Loins, reg., 8/12	50 @ 53
Loins, reg., 12/16	48 @ 51
Boston butts, 4/8	38 @ 42
Spareribs, 3/lb. dn.	40 @ 45
Hams, sknd., 10/12	41 @ 43
Hams, sknd., 12/14	41 @ 43
Picnics, s.s., 4/6	27½ @ 29
Picnics, s.s., 6/8	25 @ 29
Bellies, 10/14	26½ @ 27½
NEW YORK: (cl, lb.)	
Loins, reg., 8/12	49 @ 55
Loins, reg., 12/16	48 @ 54
Hams, sknd., 12/16	45 @ 49
Boston butts, 4/8	37 @ 42
Spareribs, 3/dn.	38 @ 48

### CHGO. FRESH PORK AND PORK PRODUCTS

Oct. 18, 1960	
Hams, skinned, 10/12	41
Hams, skinned, 12/14	40
Hams, skinned, 14/16	40
Picnics, 4/6 lbs.	27
Picnics, 6/8 lbs.	24½
Pork loins, boneless	60
Shoulders, 16/dn.	30
(Job lots, lb.)	
Pork livers	16
Tenderloins, fresh, 10's	72 @ 75
Neck bones, bbis.	13
Feet, s.c., bbis.	8 @ 9

### OMAHA, DENVER MEATS

(Carcass carlots, cwt.)	
Omaha, Oct. 19, 1960	
Choice steer, 6/700	\$38.25 @ 38.50
Choice steer, 7/800	37.75
Choice steer, 8/900	37.50
Good steer, 6/800	35.75 @ 37.50
Choice heifer, 5/700	36.50 @ 36.75
Good heifer, 5/700	34.75 @ 35.50
Pork loins, 8/12	44.50 @ 45.00
Cow, c-c & util.	28.00 @ 27.50
Boston butts, 4/8	38.50
Hams, sknd., 12/16	38.50
Denver, Oct. 18, 1960	
Choice steer, 6/700	37.75 @ 38.50
Choice steer, 7/800	37.25 @ 37.50
Choice steer, 8/900	36.00 @ 36.50
Cow, utility	26.75 @ 27.50
Cow, cutter	25.00

# PORK AND LARD ... Chicago and outside

## CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

### CASH PRICES

(Carol basis, Chicago price zone, Oct. 19, 1960)

SKINNED HAMS				BELLIES			
F.F.A. or fresh		Frozen		F.F.A. or fresh		Frozen	
40	10/12	40	27n	6/8	27n		
39	12/14	39	27	8/10	27		
38 1/2	14/16	38 1/2	25	10/12	25		
38 1/4	16/18	38 1/4	24	12/14	24		
38	18/20	38	23	14/16	23		
36	20/22	36	23n	16/18	23		
35 1/2	22/24	35 1/2	23n	18/20	23n		
32 1/2	24/26	32 1/2					
32 1/4	25/30	32 1/4					
31	25 up, 2s in	31					
PICNICS				D.S. BRANDED BELLIES (CURED)			
F.F.A. or fresh		Frozen		G.A., fresh, frozen		D.S. clear	
24	4/6	26	21a	20/25	23n		
23 1/2	6/9	23 1/2	20a	25/30	22 1/2		
23	8/10	23	18a	30/35	20n		
23	10/12	23n	18a	35/40	19 1/2		
23	f.f.a. 8 up 2's in	21 1/2	14 1/2	40/50	15		
23	fresh 8 up 2's in	n.q.					
FRESH PORK CUTS				FAT BACKS			
Job Lot		Car Lot		Frozen or fresh		Cured	
46	Loins, 12/dn	45 1/2	8 1/2	6/8	10n		
46	Loins, 12/16	44 1/2	9 1/2	8/10	10 1/2		
45 @ 46	Loins, 16/20	42	12n	10/12	13 1/2		
34 @ 35	Loins, 20/up	35	12 1/4	12/14	13 1/2		
34 @ 35	Butts, 4/8	32 1/2	13n	14/16	14 1/2		
33	Butts, 8/12	31 1/2	13n	16/18	14 1/2		
33	Butts, 8/up	31 1/2	13n	18/20	14 1/2		
37	Ribs, 3/dn	36	13n	20/25	14 1/2		
27	Ribs, 5/5	25 1/2					
27	Ribs, 5/up	21n					
asked, b-bid, n-nominal				OTHER CELLAR CUTS			
				Frozen or fresh		Cured	
				14 1/2	Sq. Jowls, boxed	n.q.	
				12	Jowl Butts, loose	12 1/2	
				13n	Jowl Butts, boxed	n.q.	

### LARD FUTURES PRICES

(Drum contract basis)

FRIDAY, OCT. 14, 1960

Open	High	Low	Close
Oct. 9.52	9.55	9.45	9.50
Nov. 9.57	9.57	9.50	9.57
Dec. 10.62	10.72	10.62	10.70
Jan. 10.60	10.60	10.60	10.60
Mar. 10.60	10.60	10.60	10.62b
May 10.80	10.85	10.80	10.85

Sales: 1,600,000 lbs.

Open interest at close, Thurs., Oct. 13: Oct., 18; Nov., 131; Dec., 227; Jan., 50; Mar., 13 and May, 29 lots.

MONDAY, OCT. 17, 1960

Oct. 9.55	9.57	9.52	9.50a
Nov. 9.55	9.60	9.50	9.57
Dec. 10.67	10.70	10.65	10.67
Jan. 10.55	10.57	10.55	10.55
Mar. 10.55	10.57	10.52	10.57b
May 10.80	10.85	10.80	10.80a

Sales: 2,040,000 lbs.

Open interest at close, Fri., Oct. 14: Oct., 6; Nov., 130; Dec., 235; Jan., 51; Mar., 13 and May, 32 lots.

TUESDAY, OCT. 18, 1960

Nov. 9.50	9.55	9.42	9.52a
Dec. 10.62	10.65	10.55	10.60
Jan. 10.47	10.50	10.42	10.50
Mar. 10.47	10.52	10.45	10.52
May 10.70	10.75	10.62	10.75

Sales: 4,040,000 lbs.

Open interest at close, Mon., Oct. 17: Oct., 7; Nov., 131; Dec., 230; Jan., 52; Mar., 18 and May, 32 lots.

WEDNESDAY, OCT. 19, 1960

Nov. 9.57	9.75	9.55	9.75a
Dec. 10.67	10.75	10.60	10.72
Jan. 10.52	10.62	10.52	10.62
Mar. 10.55	10.62	10.55	10.60b
May 10.87	10.90	10.87	10.90

Sales: 2,400,000 lbs.

Open interest at close, Tues., Oct. 18: Nov., 126; Dec., 217; Jan., 58; Mar., 23 and May, 35 lots.

THURSDAY, OCT. 20, 1960

Nov. 9.80	9.95	9.80	9.92b
Dec. 10.75	10.80	10.70	10.70a
Jan. 10.62	10.65	10.62	10.62a
Mar. 10.65	10.65	10.65	10.65
May 10.85	10.85	10.85b	

Sales: 2,320,000 lbs.

Open interest at close, Wed., Oct. 19: Nov., 124; Dec., 224; Jan., 60; Mar., 28 and May, 38 lots.

### CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade, as follows:

	Oct. 14 1960	Oct. 14 1959
P.S. lard (a)	4,118,454	4,236,738
P.S. lard (b)	1,169,527	6,685,219
D.R. lard (a)	5,287,981	10,921,957
TOTAL LARD	5,287,981	10,921,957

(a) Made since Oct. 1, 1960.

(b) Made previous to Oct. 1, 1960.

### MONTHLY RATIOS

Hog and corn prices, basis Chicago and hog-corn price ratios by months were listed by the USDA as follows:

	B.&G. cwt.	Corn Bu.	Hog-corn Ratios
Sept. 1960	\$16.67	\$1.154	14.4
Aug. 1960	16.94	1.185	14.3
Sept. 1959	13.87	1.163	11.9

### SLICED BACON

Sliced bacon production for the week ended October 1 amounted to 20,740,631 lbs., according to figures of the U. S. Department of Agriculture.

### MARGINS ON LIGHT HOGS DIP; HEAVIES IMPROVE

(Chicago costs, credits and realizations for Monday and Tuesday)

Cut-out margins shifted unevenly this week as the minus margins on light hogs fell back sharply, while those on heavies improved. Seasonal adjustments in the live market accounted largely for the situation, which saw lean cuts from light hogs fall to their lowest levels in about four weeks.

	-180-220 lbs.—		-220-240 lbs.—		-240-270 lbs.—	
	Value	per cwt.	Value	per cwt.	Value	per cwt.
		fin. yield		fin. yield		fin. yield
Lean cuts	\$11.98	\$17.36	\$11.69	\$16.54	\$11.57	\$16.31
Fat cuts, lard	4.72	6.85	4.87	6.94	4.79	6.72
Ribs, trimms., etc.	2.08	3.03	1.86	2.66	1.76	2.51
Cost of hogs	17.35		17.56		17.40	
Condemnation loss	.08		.08		.08	
Handling, overhead	2.64		2.40		2.18	
TOTAL COST	20.07	29.09	20.04	28.42	19.66	27.69
TOTAL VALUE	18.78	27.24	18.42	26.14	18.12	25.54
Cutting margin	-1.29	-1.85	-1.62	-2.28	-1.54	-2.15
Margin last week	.88	-1.32	-1.50	-2.13	-1.92	-2.66

### PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles Oct. 18	San Francisco Oct. 18	No. Portland Oct. 18
1-lb. cartons	14.50@16.50	16.00@18.00	14.00@18.00
50-lb. cartons & cans	14.00@15.50	16.00@17.00	None quoted
Tierces	13.00@14.00	15.00@16.00	13.00@15.00

### PACKERS' WHOLESALE LARD PRICES

Wednesday, Oct. 19, 1960

Refined lard, drums, f.o.b. Chicago	\$13.50
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	13.00
Kettle rendered, 50-lb. tins, f.o.b. Chicago	14.50
Leaf, kettle rendered, drums, f.o.b. Chicago	14.50
Lard flakes	14.25
Standard shortening, North & South, delivered	18.75
Hydrogenated shortening, N. & S., drums, del'd.	19.00

### WEEK'S LARD PRICES

	P.S. or D.R. cash tierces (Bd. Trade)	Dry rend. loose tins (Open Mkt.)	Ref. in 50-lb. tins (Open Mkt.)
Oct. 14	9.50n	9.75	12.00n
Oct. 17	9.52n	9.75	12.25n
Oct. 18	9.57n	10.00b	12.50n
Oct. 19	9.75n	10.12	12.50n
Oct. 20	9.95n	10.37 1/2	12.75n

Note: add 1/4¢ to all prices ending in 2 or 7.  
n-nominal, a-asked, b-bid

### VEGETABLE OILS

Wednesday, Oct. 19, 1960

Crude cottonseed oil, f.o.b. Valley	9 1/2
Texas	9 1/4 @ 9 1/2
Southeast	9 1/2 @ 9 1/2
Corn oil in tanks, f.o.b. mills	14 1/2
Soybean oil, f.o.b. Decatur	9 1/4
Coconut oil, f.o.b. Pacific Coast	12 1/2
Peanut oil, f.o.b. mills	14 1/2
Cottonseed foots: Midwest, West Coast	13 1/2
East	13 1/2
Soybean foots: midwest	15 1/2

### OLEOMARGARINE

Wednesday, Oct. 19, 1960

White domestic vegetable, 30-lb. cartons	22
Yellow quarters, 30-lb. cartons	24 1/4
Milk churned pastry, 750-lb. lots, 30's	24 1/2
Water churned pastry, 750-lb. lots, 30's	23 1/2
Bakers, drums, tons	18 1/4 @ 18 1/2

### OLEO OILS

Prime oleo stearine, bags	11 1/4
Extra oleo oil (drums)	15 1/4
Prime oleo oil (drums)	15 1/4

### N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:  
Oct. 14-Oct., 11.50; Dec., 11.67; Mar., 11.79; May, 11.82-83; July, 11.83; Sept., 11.70b-72a and Oct., 11.69b-70a.  
Oct. 17-Dec., 11.70b-71a; Mar., 11.81b-84a; May, 11.87-89; July, 11.89b-95a; Sept., 11.75b-80a and Oct., 11.72b-80a.  
Oct. 18-Dec., 11.75; Mar., 11.86-88; May, 11.94; July, 11.97; Sept., 11.79b-80a and Oct., 11.77.  
Oct. 19-Dec., 11.81-80; Mar., 11.96; May, 12.02-11.99; July, 12.04; Sept., 11.83b-85a and Oct., 11.77b.  
Oct. 20-Dec., 11.90; Mar., 12.07-05; May, 12.12; July, 12.14b-15a; Sept., 11.89b-93a, and Oct., 11.87b-93a.



# BY-PRODUCTS...FATS AND OILS

## BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)  
Wednesday, Oct. 19, 1960

BLOOD	
Unground, per unit of ammonia, bulk .....	4.50n
DIGESTER FEED TANKAGE MATERIALS	
Wet rendered, unground, loose	
Low test .....	5.25n
Med. test .....	4.75n
High test .....	4.50n
PACKINGHOUSE FEEDS	
50% meat, bone scraps, bagged .....	Carlots, ton 75.00
50% meat, bone scraps, bulk .....	65.00
60% digester tankage, bagged .....	70.00@ 75.00
60% digester tankage, bulk .....	65.00
80% blood meal, bagged .....	90.00@ 115.00
Steam bone meal, 50-lb. bags (specially prepared) .....	95.00
60% steam bone meal, bagged ..	75.00
FERTILIZER MATERIALS	
Feather tankage, ground, per unit of ammonia (85% prot.) ..	*3.50
Hoof meal, per unit ammonia ..	16.75@ 7.00
DRY RENDERED TANKAGE	
Low test, per unit protein ....	1.15@ 1.20n
Medium test, per unit prot. ....	1.10@ 1.15n
High test, per unit prot. ....	1.05b
GELATIN AND GLUE STOCKS	
Bone stock, (gelatin), ton ....	13.50
Jaws, feet (non-gel), ton ....	1.00@ 3.00
Trim bone, ton .....	3.00@ 7.00
Pigskins (gelatin), lb. ....	7½@ 7½
Pigskins (rendering) piece .....	7½@ 12½
ANIMAL HAIR	
Winter coll, dried, c.a.f. midwest, ton .....	80.00@ 85.00
Winter coll, dried, midwest, ton .....	70.00@ 75.00
Cattle switches, piece .....	1½@ 2½
Summer processed (Apr.-Oct.) gray, lb. ....	13@ 14

\*Del. midwest, †del. midwest, n—nom., a—asked

## TALLOWs and GREASES

Wednesday, Oct. 19, 1960

Bleachable fancy tallow sold late last week at 5½¢@5½¢, c.a.f. Chicago, in light volume, with price also depending on quality of stock. Special tallow was bid at 4½¢, and yellow grease at 4¼¢, also c.a.f. Chicago. Bleachable fancy tallow was sought at 5½¢@5¼¢, delivered New York. Edible tallow sold at 7½¢, and later at 8¢, f.o.b. River points. In fair to good movement, some edible tallow also sold at 8¼¢, c.a.f. Chicago. Edible tallow was available at 8¢, f.o.b. Denver. Choice white grease, all hog, was bid at 7¢, c.a.f. Chicago, but offered fractionally higher.

On Monday of the new week, some choice white grease, all hog, sold at 7½¢, c.a.f. East. Sellers asked fractionally higher on additional tanks. Original fancy tallow moved at 6½¢, c.a.f. New York. Bleachable fancy tallow met buying inquiry at 5¼¢@5½¢, also New York, and again price depended on stock. Special tallow sold in the range of 4½¢@4¾¢, and yellow grease at 4¼¢, c.a.f. Chicago.

Special tallow was bid at 5¼¢@5½¢, and yellow grease at 4¾¢@4¾¢,

c.a.f. East. Edible tallow was bid at 8¼¢, c.a.f. Chicago, with 9¢ or better asked. Edible tallow sold at 8¼¢, f.o.b. River. Edible tallow also changed hands at 8¢, f.o.b. Denver. Prime tallow was sought at 5½¢, delivered Chicago. Additional tanks of bleachable fancy tallow sold within the price range of 5½¢@5½¢, c.a.f. Chicago; the outside price was for the better grade stock. Choice white grease, all hog, was bid at 7½¢, c.a.f. East, but it was held at 8¢.

At midweek, some choice white grease, all hog, sold at 8¢, and some also traded at 7½¢, c.a.f. Chicago. Special tallow sold in the range of 4½¢@4¾¢, and yellow grease at 4¼¢, all c.a.f. Chicago. Continued buying interest was apparent on bleachable fancy tallow at 5½¢@5½¢, delivered New York, with the outside price on the higher titre material. Bleachable fancy tallow was also sought at 5½¢@5½¢, c.a.f. Chicago, the last sale prices. Edible tallow traded within the range of 8¼¢@8½¢, f.o.b. River, and was again bid at 8¼¢, c.a.f. Chicago, but it was held fractionally higher. Last reported trading f.o.b. Denver basis, on edible tallow, was at a price of 8¢.

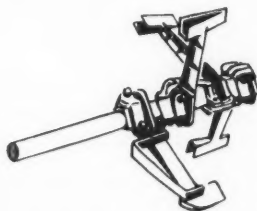
**TALLOWs:** Wednesday's quota-

## "DUPPS COOKERS are 8 ways superior . . ."



# DUPPS

## ③ and ④ Agitators and Shaft



Agitators are made of heavy cast steel, machined to fit shaft. Agitator Shaft is square and machined on all surfaces assuring proper alignment of drive elements and eliminating arms working loose. Round shafts with keyed agitators are optional.

Dupps cookers are designed by engineers who have your problems and your desires specifically in mind. They are fabricated of the best pre-tested materials. You are sure of a highly practical . . . efficient machine that will give you year after year of trouble-free service.

*The Dupps Co.* GERMANTOWN, OHIO



tions: edible tallow, 8¼@8¾¢, f.o.b. River, and 8¾¢, Chicago basis; original fancy tallow, 5¼¢; bleachable fancy tallow, 5¾@5½¢; prime tallow, 5¼¢; special tallow, 4½@4¾¢; No. 1 tallow, 4¼¢, and No. 2 tallow, 3¾@3¼¢.

**GREASES:** Wednesday's quotations: choice white grease, all hog, 7¼¢; B-white grease, 4¾¢; yellow grease, 4¼¢, and house grease, 4¢.

### Jap Detergent Output Rises; Could Fade As Tallow Outlet

The likelihood of a decline in Japan's importance as a market for United States tallow and grease appears to be a distinct possibility. This conclusion arises from the fact that Japanese production of synthetic detergents has been rising rapidly in the last year or so, according to a study by the Foreign Agricultural Service.

Japan's synthetic detergent production totaled 106,000,000 lbs. last year, according to FAS. This volume was considerably larger than the 67,000,000 lbs. produced the previous year and production in the early months of this year showed an additional sharp rise over last year. Soap production last year totaled about 836,000,000 lbs.

Despite increased use of synthetic detergents, Japan's imports of tallow in the first half of this year amounted to 185,000,000 lbs., up 22 per cent over the year before and 53 per cent above the 1958 level. The U.S. share of this market was 89 per cent this year compared with 77 per cent in the first half of 1958.

### Meat Prices Average Higher

Meats were among consumer commodities which increased in price during the week ended October 11, according to the Bureau of Labor Statistics. The average wholesale price index on meats rose to 97.6 from 96.7 for the previous week. However, the average primary market prices index settled a shade to 119.4 from 119.5 for the previous week. The same indexes for the corresponding period last year were 95.7 and 119.1 per cent, respectively. Current indexes were calculated on the basis of the 1947-49 average of 100 per cent.

### EASTERN BY-PRODUCTS

New York, Oct. 19, 1960  
Dried blood was quoted today at \$3.75@4 per unit of ammonia. Wet rendered tankage was listed at \$4@4.25 per unit of ammonia and dry rendered tankage was priced at \$1 per protein unit.

## CHICAGO HIDES

Wednesday, Oct. 19, 1960

**BIG PACKER HIDES:** Steady prices prevailed last week, with the bulk of the trading, estimated at about 85,000 pieces, taking place around midweek. Steers were fairly sold out at steady prices, packers maintaining a forward sold position on most selections, with the exception of native cows. Light and heavy native cows sold lightly last week at steady prices, with about 12,000 River-St. Paul heavy natives moving at 14¢. An independent packer sold about 900 Milwaukee light native cows at 16¢, while 1,000 Kansas City's, coolers included, sold at 18¢, steady. About 1,200 Ft. Worth 30/45's sold at 27½¢. About 20,000 branded cows sold steady, with Northern's at 12¢, Ft. Worth-Wichita's at 12½¢, and Oklahoma City's at 13¢. Branded steers also sold steady, with butts at 11½¢, heavy Texas' at 11¢, and Colorado's at 10¢.

Monday and Tuesday were quiet trading days. On Tuesday, one large producer moved several thousand River heavy native steers at 13½¢. At midweek, heavy native steers sold at 13½¢, River, with one car at 14¢, short freight point.

**SMALL PACKER AND COUNTRY HIDES:** Only limited trading was reported in the Midwestern small packer market the past week. Some movement of the 50/52-lb. allweights was reported at 13½@14¢, selected, with some plumps and mediums held ½¢ to 1¢ higher. Some 30/up 56/58's moved at 12½¢, selected, f.o.b. Midwestern points. Bulk of the 60/62 allweights sold at 11½@12¢, selected. Country hides were slow. Bulk of 50/52-lb. locker-butcherers sold at 11@11½¢, f.o.b. shipping points. The same average renderers moved lightly at 10@10½¢, f.o.b., while No. 3 hides, 50/52-lb. average, were nominal at 7½@8¢. Northern trimmed horsehides were in fair demand at 8.00@8.25, f.o.b. shipping points, or 8.50@9.00, delivered Chicago. Ordinary lots were pegged at 6.00@6.25.

**CALFSKINS AND KIPSKINS:** Late last week, Evansville light and heavy calf moved at 55¢, with last actual sales of Northern light calf at 55¢ and Northern heavies at 55¢. River kips last sold at 44¢, while River overweights moved late last week at 34¢, both steady. Small packer allweight calf was steady at 40@41¢, nominal, as were allweight kips at 31@33¢. Some Southwest cooler kips were reported held at 40¢. Carlots of country calf were quoted at 25@27¢ and allweight kips at 22@

23¢. Regular slunks were nominal at 1.30, as were large hairless at 1.00.

**SHEEPSKINS:** Pricewise, there has been little change in shearlings the past week. Northern-River No. 1's moved this week at .80@1.00, and No. 2's at .50@.75. Southwestern No. 1's were last reported at 1.30@1.35, with No. 2's held at 1.00, and No. 3's at .25. Midwestern lamb pelts last sold in quantity at 1.55@1.60 per cwt. liveweight basis, with some Western's to pullers at 1.25, also some to tanners at 1.50 each. Full wool dry pelts were slow at .20. Pickled skins were steady, with lambs 9.50 and sheep 11.50 per doz.

## CHICAGO HIDE QUOTATIONS

	Wednesday, Oct. 19, 1960	Cor. date 1959
Lgt. native steers	17 @ 17½n	22½n
Hvy. nat. steers	13½ @ 14n	18½ @ 19
Ex. lgt. nat. steers	18½ @ 19½n	24½n
Butt-brand. steers	11½n	17
Colorado steers	10n	16
Hvy. Texas steers	11n	17n
Light Texas steers	15n	20½n
Ex. lgt. Texas steers	16½n	22½n
Heavy native cows	14 @ 14½n	20½
Light nat. cows	16 @ 17½n	23½ @ 24
Branded cows	12 @ 13n	18½n
Native bulls	10½ @ 11n	15 @ 15½n
Branded bulls	9½ @ 10n	14 @ 14½n
Calfskins:		
Northern, 10/15 lbs.	52½n	50n
10 lbs./down	55n	65n
Kips, Northern native,		
15/25 lbs.	44n	50n

### SMALL PACKER HIDES

STEERS AND COWS:		
60/62-lb. avg.	11½ @ 12n	16 @ 16½n
50/52-lb. avg.	13½ @ 14n	18 @ 18½n

### SMALL PACKER SKINS

Calfskins, all wts.	.40 @ 41n	40 @ 45n
Kipskins, all wts.	.31 @ 33n	38n

### SHEEPSKINS

Packer shearlings:		
No. 1	.80 @ 1.00	2.00 @ 2.25
No. 2	.50 @ .75	1.00 @ 1.25
Dry Pelts	.20n	.21n
Horsehides, untrim.	8.25 @ 8.50n	12.00 @ 12.25n
Horsehides, trim.	8.00 @ 8.25n	11.50 @ 12.00n

## N. Y. HIDE FUTURES

	Friday, Oct. 14, 1960			
	Open	High	Low	Close
Oct. ...	14.20b	14.36	14.25	14.36
Jan. ...	14.25b	14.35	14.27	14.30
Apr. ...	14.40b	14.45	14.43	14.41b-.45a
July ...	14.51b	...	...	14.50b-.60a
Oct. ...	14.70b	...	...	14.70b-.85a

Sales: 43 lots.

	Monday, Oct. 17, 1960			
	Open	High	Low	Close
Oct. ...	14.30b	14.50	14.40	14.40
Jan. ...	14.34b	14.43	14.35	14.35
Apr. ...	14.35b	...	...	14.40b-.50a
July ...	14.45b	...	...	14.53b-.63a
Oct. ...	14.70b	...	...	14.70b-.90a

Sales: 17 lots.

	Tuesday, Oct. 18, 1960			
	Open	High	Low	Close
Oct. ...	14.36b	14.39	14.31	14.39
Jan. ...	14.30b	14.31	14.31	14.30b-.32a
Apr. ...	14.40b	14.45	14.45	14.40b-.46a
July ...	14.50b	...	...	14.51b-.59a
Oct. ...	14.70b	14.70	14.70	14.60b-.72a

Sales: 6 lots.

	Wednesday, Oct. 19, 1960			
	Open	High	Low	Close
Oct. ...	14.36b	14.36	14.35	14.35b-.48a
Jan. ...	14.25b	14.30	14.15	14.10b-.20a
Apr. ...	14.40b	14.40	14.25	14.25b-.31a
July ...	14.50b	14.49	14.43	14.43
Oct. ...	14.50b	14.53	14.53	14.50b-.55a

Sales: 32 lots.

	Thursday, Oct. 20, 1960			
	Open	High	Low	Close
Oct. ...	14.35b	14.35	14.35	14.28b-.50a
Jan. ...	14.00b	14.25	14.25	14.25
Apr. ...	14.25b	14.35	14.35	14.35
July ...	14.30b	...	14.40	...
Oct. ...	14.50b	...	...	14.50b-.70a

Sales: 9 lots.

# LIVESTOCK MARKETS... Weekly Review

## Denver Banker Sees Cattle Market Maintaining Its Relatively High Price Level In Months Ahead

Chances that the cattle market, despite the larger slaughter, will decline to any great extent in the coming months are slim, according to Emmett J. Dignan, a Denver banker. "Increasing consumer income will be the prime factor in maintaining the fat cattle market in the next two years," he declared.

Dignan, speaking before a group of country cattle bankers from five states, who had assembled at the Humboldt, Ia., auction market, suggested to his audience that "it is time producers and finishers of livestock stopped being pessimistic of livestock outlook reports and undertake basic action to increase beef consumption at the consumer level."

Douglass Graves, assistant vice president of the Chicago National Bank, indicated that large banks are beginning to recognize agriculture as a good place for making loans and have improved facilities to handle their country bank customers more efficiently.

## Argentina Amends Its Method Of Cattle Buying; Under New Plan, Price To Be Settled At Farm

The Argentine Meat Board has announced that a new method of purchasing cattle from farms is to be put into effect. The new method provides that the sale price shall be settled at the time the contract is signed at the farm level. Hence, the price the farmer will receive will be determined on the date of contracting rather than on the delivery date, as had been the case.

Even under the new method, the final price will be determined on the basis of carcass grade and yield, but the value of each grade will be predetermined by the contract. Previously, the farmer agreed to turn over his cattle to the buyer with the understanding that the price or prices to be paid would be determined on the date of sale or auction some weeks later. Under the old method, the farmer never knew what he would get.

### FEDERALLY INSPECTED SLAUGHTER

Federally inspected slaughter during Sept., 1960 and 1959, with cumulative totals for the nine-month periods, was reported as follows:

	CATTLE		HOGS	
	1960	1959	1960	1959
January	1,564,384	1,440,819	6,516,333	5,884,657
February	1,436,803	1,219,323	5,841,062	5,686,088
March	1,576,941	1,334,418	6,116,138	5,732,866
April	1,411,633	1,433,231	5,571,122	5,651,900
May	1,605,641	1,412,043	5,483,058	4,969,554
June	1,691,903	1,473,051	5,086,245	4,901,694
July	1,591,699	1,556,888	4,394,435	5,184,157
August	1,787,102	1,449,511	5,202,928	4,977,321
September	1,781,880	1,539,168	5,165,088	5,767,379
October		1,586,135		6,646,367
November		1,464,910		6,337,172
December		1,552,143		6,968,083

	CALVES		SHEEP	
	1960	1959	1960	1959
January	413,350	424,272	1,236,564	1,322,228
February	388,848	376,753	1,076,026	1,079,819
March	481,727	423,088	1,087,886	1,143,432
April	394,150	405,652	1,054,106	1,109,519
May	378,098	357,644	1,109,721	1,017,206
June	396,897	365,753	1,136,793	1,055,257
July	373,655	381,966	1,112,789	1,106,992
August	449,928	359,460	1,240,422	1,010,236
September	513,809	415,026	1,322,820	1,177,359
October		471,247		1,200,119
November		438,435		1,069,554
December		455,857		1,181,981

JANUARY-SEPTEMBER TOTALS			
	1960	1959	
Cattle	14,447,986	12,858,450	
Calves	3,790,462	3,509,623	
Hogs	49,286,409	48,755,616	
Sheep	10,377,127	10,014,048	

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Oct. 18, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

HOGS:	N.S. Yds.	Chicago	Sioux City	Omaha	St. Paul
BARROWS & GILTS:					
U.S. No. 1:					
180-200	—	\$17.00-17.65	\$16.25-16.75	—	\$16.00-17.25
200-220	—	17.50-17.65	16.50-16.75	\$16.75-17.00	16.75-17.25
220-240	—	17.50-17.65	16.50-16.75	16.75-17.00	16.75-17.25
U.S. No. 2:					
180-200	—	—	16.25-16.75	—	—
200-220	—	—	16.50-16.75	—	16.75-17.00
220-240	—	—	16.50-16.75	—	16.75-17.00
240-270	—	—	16.25-16.75	—	—
U.S. No. 3:					
200-220	\$17.25-17.40	17.00-17.35	—	—	16.00-16.50
220-240	17.25-17.40	17.00-17.35	—	—	16.00-16.50
240-270	17.00-17.40	17.00-17.35	—	—	16.00-16.50
270-300	—	—	—	—	—
U.S. No. 1-2:					
180-200	17.50-17.65	17.00-17.65	16.25-16.75	16.00-16.75	16.00-17.00
200-220	17.50-17.65	17.50-17.65	16.50-16.75	16.75-17.00	16.75-17.00
220-240	17.50-17.65	17.50-17.65	16.50-16.75	16.75-17.00	16.75-17.00
U.S. No. 2-3:					
200-220	17.25-17.50	17.25-17.50	16.35-16.50	16.50-16.75	16.00-16.50
220-240	17.25-17.50	17.25-17.50	16.35-16.50	16.50-16.75	16.00-16.50
240-270	17.00-17.50	17.00-17.50	16.00-16.60	16.25-16.75	16.00-16.50
270-300	—	—	15.75-16.25	15.75-16.50	—
U.S. No. 1-2-3:					
180-200	17.25-17.50	16.75-17.60	16.25-16.65	15.75-16.75	15.75-16.50
200-220	17.25-17.50	17.35-17.60	16.35-16.75	16.50-16.75	16.00-16.50
220-240	17.25-17.50	17.25-17.60	16.35-16.75	16.50-17.00	16.00-16.50
240-270	17.00-17.50	17.25-17.50	16.25-16.75	16.25-16.75	16.00-16.50
SOWS:					
U.S. No. 1-2-3:					
180-270	16.00-16.25	—	—	15.75-16.00	—
270-330	15.50-16.25	—	15.00-15.50	15.50-16.00	15.50-15.75
330-400	14.25-16.25	14.25-16.25	14.25-15.25	14.25-15.50	14.00-15.75
400-550	13.50-14.50	13.25-14.50	13.25-14.25	13.50-14.50	13.00-14.50

## SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
900-1100	—	25.25-26.25	24.75-25.50	24.75-25.50	—
1100-1300	—	25.00-26.25	24.75-25.50	24.50-25.50	—
1300-1500	—	24.25-26.25	24.00-25.00	23.75-25.50	—
Choice:					
700-900	24.25-25.75	—	—	—	23.25-25.00
900-1100	24.75-26.25	24.25-25.50	23.00-24.75	23.25-24.75	23.00-25.00
1100-1300	24.75-26.25	23.50-25.50	23.00-24.75	23.00-25.00	23.00-25.00
1300-1500	24.00-25.75	23.00-25.00	22.50-24.75	22.25-24.75	22.75-24.50
Good:					
700-900	21.25-24.75	22.50-24.25	21.00-23.00	20.75-23.25	22.00-23.50
900-1100	21.50-24.75	22.50-24.25	21.00-23.00	21.00-23.25	22.00-23.50
1100-1300	21.50-24.75	22.25-23.50	20.75-23.00	21.00-23.25	21.75-23.25
Standard,					
all wts.	19.00-21.50	21.00-22.50	19.00-21.00	18.75-21.00	18.00-22.00
Utility,					
all wts.	16.00-19.00	18.00-21.00	17.00-19.00	17.50-18.75	16.00-18.00

## HEIFERS:

Prime:					
900-1100	—	24.25-24.75	23.50-24.25	23.50-24.25	—
Choice:					
700-900	23.50-24.75	23.00-24.25	21.75-23.50	22.00-23.50	22.50-24.00
900-1100	23.25-24.50	23.00-24.25	21.75-23.50	21.75-23.50	22.50-24.00
Good:					
600-800	21.00-23.50	21.50-23.00	19.50-21.75	19.50-22.00	21.00-22.50
800-1000	20.50-23.50	21.00-23.00	19.50-21.75	19.50-22.00	21.00-22.50
Standard,					
all wts.	16.50-21.00	18.50-21.00	17.50-19.50	18.00-19.50	17.50-21.00
Utility,					
all wts.	15.00-17.00	15.00-18.50	15.50-17.50	16.50-18.00	15.50-17.50

## COWS, All wts.:

Commercial	14.50-16.00	13.50-16.00	14.00-15.25	14.50-16.00	15.00-15.50
Utility	13.50-14.50	13.25-15.25	13.00-14.25	13.00-15.00	13.00-15.00
Cutter	12.00-14.00	12.50-14.00	11.50-13.00	12.25-13.25	12.00-13.00
Canner	9.50-12.50	10.50-12.50	10.50-11.75	11.00-12.50	11.00-12.00
BULLS (Yrly. Excl.) All weights:					
Commercial	16.50-17.50	16.00-18.50	16.50-17.50	15.50-18.00	17.00-18.00
Utility	15.50-17.00	16.50-18.50	16.50-17.50	15.50-17.50	16.50-18.00
Cutter	13.50-16.00	15.50-16.50	15.00-16.50	14.00-15.50	14.00-16.50

## VEALERS: All weights:

Ch. & pr.	29.00	26.00	—	23.00	26.00-30.00
Std. & gd.	17.00-25.00	17.00-24.00	—	15.00-20.50	18.00-26.00
CALVES (500 lbs. down):					
Choice	21.00-24.00	—	—	—	20.00-22.00
Std. & gd.	14.00-21.00	—	—	—	15.00-20.00

## SHEEP & LAMBS:

LAMBS (110 lbs. down):					
Prime	18.50-19.00	18.50-18.75	17.75-18.25	18.00-18.50	17.75-18.00
Choice	17.00-18.50	18.00-18.50	17.25-18.00	17.25-18.00	16.50-17.75
Good	15.50-17.00	15.50-18.00	16.00-17.50	15.50-17.25	15.00-16.50
LAMBS (105 lbs. down, short):					
Prime	19.00	—	17.75-18.50	17.75-18.25	—
Choice	—	18.50	17.25-18.00	17.00-18.00	—
Good	—	18.00	16.00-17.25	—	—
EWES:					
Gd. & ch.	4.00- 5.00	4.00- 5.00	2.00- 4.00	3.00- 4.25	3.75- 4.25
Cull & util.	3.50- 4.50	4.00- 4.75	3.00- 4.00	3.00- 4.50	3.00- 3.75

## CORN BELT DIRECT TRADING

Des Moines, Oct. 19—  
Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the U. S. Department of Agriculture:

BARROWS & GILTS:	
U.S. No. 1, 200-220	\$16.60@16.75
U.S. No. 1, 220-240	16.00@16.75
U.S. No. 2, 200-220	15.65@16.50
U.S. No. 2, 220-240	15.50@16.40
U.S. No. 2, 240-270	15.25@16.30
U.S. No. 3, 200-220	15.35@16.15
U.S. No. 3, 220-240	15.35@16.15
U.S. No. 3, 240-270	15.00@16.05
U.S. No. 3, 270-300	14.55@15.60
U.S. No. 1-2, 200-240	15.75@16.75
U.S. No. 2-3, 200-240	15.45@16.25
U.S. No. 2-3, 240-270	15.15@16.05
U.S. No. 2-3, 270-300	14.65@15.85
U.S. No. 1-3, 180-200	14.50@16.25
U.S. No. 1-3, 200-220	15.65@16.50
U.S. No. 1-3, 220-240	15.65@16.40
U.S. No. 1-3, 240-270	14.65@16.30
SOWS:	
U.S. No. 1-3, 270-330	14.10@15.50
U.S. No. 1-3, 330-400	13.50@14.90
U.S. No. 1-3, 400-550	11.75@14.15

Corn Belt hog receipts, as reported by the USDA:

	This week	Last week	Year actual
Oct. 13	82,000	52,000	78,500
Oct. 14	56,000	52,000	67,000
Oct. 15	30,000	40,000	48,000
Oct. 17	79,000	79,000	88,000
Oct. 18	68,000	72,000	86,000
Oct. 19	70,000	71,000	89,000

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, Oct. 18, were as follows:

CATTLE:	
Steers, choice	\$24.00@25.00
Steers, good	21.50@23.50
Heifers, gd. & ch.	20.00@22.75
Cows, util. & com'l.	13.00@16.00
Cows, can. & cut.	10.50@13.00
Bulls, util. & com'l.	15.00@17.00
VEALERS:	
Good & choice	18.00@23.00
Calves, gd. & ch.	17.00@20.00
BARROWS & GILTS:	
U.S. No. 3, 220/240	16.25@16.50
U.S. No. 3, 240/270	16.25@16.50
U.S. No. 3, 270/300	16.00@16.25
U.S. No. 1-2, 180/200	16.25@17.00
U.S. No. 1-2, 200/220	16.75@17.25
U.S. No. 1-2, 220/240	16.75@17.25
U.S. No. 2-3, 200/220	16.25@16.50
U.S. No. 2-3, 220/240	16.25@16.50
U.S. No. 2-3, 240/270	16.25@16.50
U.S. No. 1-3, 180/200	16.00@16.25
U.S. No. 1-3, 200/220	16.25@16.75
U.S. No. 1-3, 240/270	16.25@16.75
SOWS, U.S. No. 1-3:	
270/330 lbs.	14.75@15.75
330/400 lbs.	14.25@14.75
400/550 lbs.	13.75@14.25
LAMBS:	
Choice & prime	17.50@18.50
Good & choice	16.00@17.50

## LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Oct. 18, were as follows:

CATTLE:	
Steers, choice	\$24.25@24.50
Steers, good	21.50@23.50
Heifers, gd. & ch.	20.00@23.65
Cows, utility	14.00@16.00
Cows, can. & cut.	11.00@13.50
BARROWS & GILTS:	
U.S. No. 1-2, 200/240	17.15@17.35
U.S. No. 1-3, 190/250	16.75@17.25
U.S. No. 2-3, 200/280	16.50
SOWS, U.S. No. 1-3:	
200/330 lbs.	none qtd.
432/595 lbs. No. 3	12.10@13.00
LAMBS:	
Choice & prime	18.25@19.25
Utility & good	none qtd.

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, Oct. 18, were as follows:

CATTLE:	
Steers, choice	\$24.00@25.00
Steers, good	22.00@24.00
Heifers, gd. & ch.	21.50@23.50
Cows, util. & com'l.	13.00@15.00
Cows, can. & cut.	10.00@14.00
Bulls, util. & com'l.	15.00@17.50
VEALERS:	
Choice & prime	29.00@30.00
Good & choice	24.50@28.00
Stand. & good	19.00@24.50
BARROWS & GILTS:	
U.S. No. 1, 200/240	17.65@18.00
U.S. No. 3, 200/220	17.25@17.35
U.S. No. 3, 220/240	17.25@17.35
U.S. No. 3, 240/270	16.75@17.25
U.S. No. 3, 270/300	16.50@16.75
U.S. No. 1-2, 180/200	17.50@17.75
U.S. No. 1-2, 200/220	17.65@17.75
U.S. No. 1-2, 220/240	17.50@17.75
U.S. No. 2-3, 200/220	17.25@17.50
U.S. No. 2-3, 220/240	17.25@17.50
U.S. No. 2-3, 240/270	17.00@17.50
U.S. No. 2-3, 270/300	16.50@17.25
U.S. No. 1-3, 180/200	17.25@17.65
U.S. No. 1-3, 200/220	17.35@17.65
U.S. No. 1-3, 220/240	17.35@17.65
U.S. No. 1-3, 240/270	17.00@17.50
SOWS, U.S. No. 1-3:	
270/330 lbs.	16.00@16.60
330/400 lbs.	14.50@16.00
400/550 lbs.	14.00@14.75
LAMBS:	
Choice & prime	15.50@17.50
Good & choice	14.50@15.50

## LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, Oct. 18, were as follows:

CATTLE:	
Steers, gd. & ch.	\$20.50@25.50
Steers, std. & gd.	19.00@20.00
Heifers, gd. & ch.	20.25@23.75
Cows, util. & com'l.	13.50@16.00
Cows, can. & cut.	10.00@13.50
Bull, cut. & util.	14.50@15.50
Vealers, gd. & ch.	19.00@23.00
Calves, gd. & ch.	17.00@20.00
BARROWS & GILTS:	
U.S. No. 1, 200/240	17.00@17.25
U.S. No. 2, 200/220	16.75@17.15
U.S. No. 2, 220/240	16.75@17.15
U.S. No. 3, 200/220	16.25@16.50
U.S. No. 3, 220/270	16.25@16.65
U.S. No. 3, 270/300	16.00@16.35
U.S. No. 1-2, 180/200	16.50@16.85
U.S. No. 1-2, 200/220	16.75@17.00
U.S. No. 1-2, 220/240	16.75@17.00
U.S. No. 2-3, 200/220	16.50@16.75
U.S. No. 2-3, 220/270	16.35@16.75
U.S. No. 2-3, 270/300	16.00@16.50
U.S. No. 1-3, 180/200	16.25@16.85
U.S. No. 1-3, 200/240	16.50@16.90
U.S. No. 1-3, 240/270	16.50@16.90
SOWS, U.S. No. 1-3:	
180/330 lbs.	15.25@16.00
330/400 lbs.	14.50@15.50
400/550 lbs.	13.50@14.75
LAMBS:	
Choice & prime	17.00@18.00
Good & choice	15.00@17.00

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Oct. 18, were as follows:

CATTLE:	
Steers, gd. & ch.	\$22.50@25.50
Steers, util. & std.	18.00@22.00
Heifers, good	21.00@23.50
Heifers, utility	17.00@20.50
Cows, util. & com'l.	12.00@15.00
Cows, can. & cut.	9.00@14.50
Bulls, util. & com'l.	16.00@18.00
VEALERS:	
Choice & prime	31.00@33.00
Good & choice	27.00@31.00
Calves, gd. & ch.	18.00@21.00
BARROWS & GILTS:	
U.S. No. 1, 200/230	17.75
U.S. No. 1-2, 200/240	17.50@17.75
U.S. No. 2-3, 190/250	17.25@17.50
U.S. No. 3, 240/270	16.75@17.00
SOWS, U.S. No. 2-3:	
300/375 lbs.	14.00@14.50
400/600 lbs.	13.50@14.00
LAMBS:	
Choice & prime	18.00@19.00
Good & choice	15.50@17.50

## WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended Oct. 15, 1960 (totals compared), as reported by the U. S. Department of Agriculture:

City or Area	Cattle	Calves	Hogs	Sheep
Boston, New York City area <sup>1</sup>	10,052	9,177	55,642	34,674
Baltimore, Philadelphia	9,011	2,013	30,183	3,072
Cincy., Cleve., Detroit, Indpls.	20,148	5,509	131,437	13,071
Chicago area	18,023	7,174	30,911	7,043
St. Paul-Wis. areas <sup>2</sup>	32,472	24,106	112,620	27,562
St. Louis area <sup>3</sup>	13,781	3,554	71,335	4,286
Sioux City-Sp. Dak. area <sup>4</sup>	25,001	.....	99,026	21,533
Omaha area <sup>5</sup>	40,933	205	78,746	17,171
Kansas City	17,390	.....	32,869	.....
Iowa-Sp. Minnesota <sup>6</sup>	35,154	10,919	305,649	36,458
Louisville, Evansville, Nashville, Memphis	8,280	4,973	51,005	.....
Georgia-Florida-Alabama area <sup>7</sup>	9,187	4,981	26,936	.....
St. Joseph, Wichita, Okla. City	20,659	1,345	44,297	8,706
Ft. Worth, Dallas, San Antonio	14,822	5,168	12,558	31,065
Denver, Ogden, Salt Lake City	20,333	226	15,240	42,301
Los Angeles, San Fran. areas <sup>8</sup>	30,283	881	26,013	35,671
Portland, Seattle, Spokane	8,552	582	15,690	7,724
GRAND TOTALS	334,061	80,813	1,140,167	290,357
TOTALS SAME WEEK 1959	296,116	70,956	1,315,053	253,123

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Sioux Falls, Huron, Mitchell, Madison and Watertown, S. Dak. <sup>5</sup>Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. <sup>6</sup>Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. <sup>7</sup>Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Augusta, Moultrie and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. <sup>8</sup>Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended Oct. 8, compared with same week in 1959, as reported to the Provisioner by the Canadian Department of Agriculture:

	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	All wts.		Gd. & Ch.		Grade B <sup>1</sup> Dressed		Good	
	1960	1959	1960	1959	1960	1959	1960	1959
Toronto	\$22.70	\$25.00	\$31.50	\$33.16	\$26.50	\$23.32	\$20.00	\$19.85
Montreal	23.05	25.30	27.70	31.20	27.60	22.85	19.35	19.60
Winnipeg	21.30	24.34	27.75	26.67	25.50	20.75	17.00	16.87
Calgary	20.35	24.65	18.50	22.75	22.90	19.26	16.05	16.10
Edmonton	20.25	24.00	16.50	22.50	22.95	19.45	16.10	16.20
Lethbridge	20.10	24.35	19.00	22.00	22.92	19.10	16.20	15.50
Pr. Albert	20.90	23.50	22.50	22.75	23.00	19.15	15.40	.....
Moose Jaw	21.25	23.15	18.75	25.00	24.75	19.15	16.30	14.25
Saskatoon	21.00	24.00	25.00	27.00	24.00	19.15	16.05	16.50
Regina	21.15	23.00	22.25	24.00	24.95	19.15	15.40	15.00

\*Canadian government quality premium not included.

## SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga., Dothan, Ala., and Jacksonville, Fla., week ended Oct. 15:

	Cattle	Calves	Hogs
Week ended Oct. 15 (estimated)	3,250	17,600	16,215
Week previous (six days)	3,484	16,215	12,647
Corresponding week last year	1,640	12,647	.....

## CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended Oct. 8, compared:

		Week ended Oct. 8	same week 1959
CATTLE			
Western	Canada	22,048	21,665
Eastern	Canada	18,740	17,857
Totals	.....	40,788	39,522
HOGS			
Western	Canada	40,071	49,723
Eastern	Canada	60,727	75,995
Totals	.....	100,798	125,718
All hog carcasses graded	.....	112,216	134,300

## LIVESTOCK RECEIPTS

Receipts at 12 markets for the week ended Friday, Oct. 14, with comparisons:

	Cattle	Hogs	Sheep
Week to date	267,200	305,200	139,000
Previous week	275,300	287,700	138,400
Same wk. 1959	274,500	358,000	162,300

## NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York, market for the week ended Oct. 15:

	Cattle	Calves	Hogs*	Sheep
Salable	86	19	none	none
Total, (incl. directs)	1,142	20	15,396	4,575
Prev. wk.—	73	8	none	none
Total, (incl. directs)	1,172	126	17,392	7,833

\*Includes hogs at 31st Street.





## KVP MEAT PROTECTION PAPERS... do the job for you economically and right!

KVP papers for packers were formulated with true economy in mind—providing maximum protection at lowest possible cost.

KVP's paper technicians stand ready to develop or recommend a KVP paper to meet new protection problems you may have in storage, shipping, or display.

**SMOKED MEAT WRAPPERS:** Single sheets, Laminated sets for domestic use, Laminated sets for government specifications, Sausage packages.

**BARREL LINERS:** In complete sets for beef, pork, poultry.

**BOX LINERS:** Straight liners, Die cut liners, plain or printed.

**LARD AND SHORTENING:** Cartons and carton liners, Export box liners, Drum lid gaskets.

**FROZEN MEATS:** Freezer Papers for long or average term, Patty dividers, Printed carton overwraps, Box liners and dividers (single sheets and die cut), Wraps for green hams and bellies.

**SLICED BACON:** Regular and Die cut sheets, plain or printed. Folders.

**POULTRY:** Overwraps, Giblet wrappers, Body wraps for freezing, Die cut box liners, plain or printed. Trays.

**MISCELLANEOUS:** Butter wrappers, Margarine wrappers, Ham jackets, Veal wraps—plain or printed, Fore and hind quarter wraps, Primal cut wraps, Spiced ham can liners, Luncheon meat can liners, Liners for canned, sliced bacon.



*...the paper people*

KVP SUTHERLAND PAPER COMPANY • Kalamazoo, Michigan



# The Meat Trail...



FOOD EDITORS of four newspapers were honored by American Meat Institute for outstanding coverage of meat during National Conference of Newspaper Food Editors at Waldorf-Astoria Hotel, New York City. Winners were presented with bronze figures of Vesta, mythological goddess of hearth and home, by AML directors John Krauss, sr., (left), president of John Krauss, Inc., Jamaica, N. Y., and A. H. Merkel (right), general manager of Merkel, Inc., Jamaica, N. Y. Editors (l. to r.) are: Bertha Cochran Hahn of the Miami, Fla., News; Elizabeth Hedgecock Sparks of the Winston-Salem, N. C., Journal-Sentinel; Marjorie Elwood, Toronto Star Weekly, and Isabel DuBois, Chicago Daily News.

## Armour Plans \$60,000,000

### Chemical Expansion Program

Armour and Company, Chicago, has announced a \$60,000,000 expansion of Armour Agricultural Chemical Company. WILLIAM WOOD PRINCE, president of the Chicago meat packing firm, said the expansion program will include new facilities for the production of phosphates and nitrogen, which will approximately triple current production.

A nitrogen plant, expected to employ between 200 and 250 persons, will be built at Sheffield, Ala., and the phosphate operation, to employ about 250 persons, will be located in the vicinity of Ft. Meade, Fla. Construction of both plants is scheduled to start immediately, and the company hopes to have them in production in 1962.

Commented Prince: "The use of chemical fertilizers in the area served by Armour should expand over the next five years at a rate of three to four times that of the population growth and, therefore, they are a natural field for expansion; but, in addition, the particular products will enable the fertilizer marketing division, currently the largest distributor of mixed fertilizers, to upgrade its products in the higher chemical analysis field and enlarge its sale of straight fer-

tilizer in the years ahead."

Armour's investments in chemicals, which include agricultural chemical, industrial chemical, pharmaceutical, soap and detergent assets, would exceed those in slaughtering and meat production for the first time in the firm's history.

The Sheffield, Ala., plant will produce ammonia, nitric acid, urea, nitrogen solutions, ammonium nitrate and other ammonia derivatives. The Ft. Meade, Fla., plant will extract and process phosphate rock and will produce phosphoric acid and triple superphosphate. It also will manufacture sulphuric acid, an intermediate chemical used in production of the end products.

Several other new plants involved in the expansion program will be

compact units designed for the production of new liquid mixed fertilizers and bulk blended fertilizers. These plants will be located in the rural Midwest and will serve customers within a 50-mile radius.

General offices of Armour Agricultural Chemical Company are in Atlanta, Ga. W. E. SHELburne is president of the company and a vice president of Armour and Company.

## JOBS

Appointment of CHARLES E. BECK to the newly-created position of

marketing manager of cured and smoked pork products and canned provisions for Armour and Company, Chicago, has been announced by R. M. DALL, general manager of Armour's pork division. Beck,



C. E. BECK

who joined Armour in January, 1960, was formerly a brand manager in the firm's special products division. Beck was graduated from the University of Wichita with a bachelor's degree and received a master's degree in business administration from the University of Chicago. He went to Armour from Quaker Oats Co., Chicago, where he served as a supervisor in product planning.

The appointment of WILDER BAKER to the position of advertising manager for Stahl-Meyer, Inc., New York City, has been announced by FRANK J. GUTHRIE, vice president in charge of sales. Baker will direct all advertising, sales promotion and public relations activities.

ROSCOE G. HAYNIE, president of Wilson & Co., Inc., Chicago, has announced the appointment of HAROLD



SHOWCASE in new meats laboratory at Pennsylvania State University is viewed by past and present animal husbandry department heads. Left to right are: F. L. Bentley, retired department head; R. C. Miller, present head of department of animal industry and nutrition, and W. L. Henning, state secretary of agriculture.



U.S. TEAM of chefs returns with grand prize, five gold medals and special silver tray award from International Culinary Olympics held recently in Frankfurt, Germany. Shown after landing are (top to bottom): Tony Achermann, executive chef at Olympic Country Club, San Francisco; Edmond Kasper, executive chef, Baker Hotel, Dallas; Charles Daniel, supervisory chef, Trader Vic's, San Francisco; team captain Charles P. Finance, executive chef, Sheraton Palace Hotel, San Francisco; William W. Schmitz, and managing director Paul Laesecke, master chef at H. J. Heinz Company.

P. LAWLER to the position of manager of the firm's Memphis, Tenn., plant. Lawler succeeds R. E. BRYANT, who has retired. Lawler started with Wilson at its Faribault, Minn., dairy and poultry plant in 1935 and was transferred later to its Cedar Rapids, Ia., meat packing plant. He was appointed office manager of the Memphis plant in 1951, a position which he has held until this time.

ALBERT H. MERKEL has announced the appointment of FREDERICK CLYMER to succeed him as general manager of Merkel, Inc., Jamaica N. Y. Clymer, who has been associated with Swift & Company, Chicago, for the past 20 years, was most recently general manager of Plankinton Packing Co. in Milwaukee, Wis., a division of Swift. A. H. Merkel will continue to be associated with the Jamaica firm as a consultant.

## PLANTS

Glenn & Anderson, Chicago meat wholesaler since 1896, expects to occupy its new quarters at 835 Wayman st., Chicago, by early January. The three-story plant, formerly owned by John Morrell & Co., has been completely renovated at an estimated cost of about \$200,000, according to THEODORE THOMAS, SR., vice president and head of pork operations for the firm. The facility,

remodeled to comply with U. S. Department of Agriculture specifications, contains 24,000 sq. ft. of floor space. Thomas, whose son TED, JR., also is employed in the pork department at Glenn & Anderson, traces his family's meat packing affiliations back to 1550 when his forbears were in the meat business in Frankfurt, Germany. WILLIAM YOUNGBLOOD is president of Glenn & Anderson.

Two Houston, Tex., attorneys, REX G. BAKER, JR., and RAYMOND ELLEDGE, JR., along with two undisclosed associates, have announced tentative plans to construct a packing plant in Honduras at a cost of between \$200,000 and \$300,000. The group, which has already applied to the Honduras government for a corporate charter, has asked the International Cooperation Administration, a branch of the U.S. State Department, for a guarantee of protection of its investment in case the Honduras government should freeze the firm's assets in that country. A three-year contract for between 3,600,000 and 12,000,000 lbs. of beef a year has been signed by the investors with a Chicago meat packer. The proposed plant, expected to be located on a 3,500-acre site in Cholona, several miles inland from Puerto Cortes on the Gulf of Mexico, would be prefabricated in the United States and shipped to Honduras.

## DEATHS

Dr. WEBSTER G. REED, 65, retired chief of the Insecticide Division of the U. S. Department of Agriculture, passed away in Alexandria, Va. Dr.

Reed had been a former assistant inspector in charge of the Chicago station of the former Bureau of Animal Industry prior to his appointment in Washington, D. C., as chief of the Insecticide Division. His widow and two sons survive.

## TRAILMARKS

DONALD ECKRICH, plant manager of Peter Eckrich & Sons, Inc., Kalamazoo, Mich., has been appointed chairman of the sausage committee of the American Meat Institute, Chicago, announced HOMER R. DAVIS,



D. ECKRICH



F. RAY SWANSON

AMI president. Eckrich, former vice chairman of the committee, succeeds F. RAY SWANSON, manager of the sausage department of John Morrell & Co., Ottumwa, Ia., who headed the sausage committee for the two preceding years.

Lykes Bros., Inc., Tampa, Fla., has purchased the 861-acre Farabee Ranch in Venus, Fla.

HYMAN KLEINBERG, president of American Kosher Provision Co., Brooklyn, N.Y., invited Russian Premier NIKITA KHRUSHCHEV to visit American Kosher's plant where, as



MISSISSIPPI representatives at recently-held livestock grading and meat's judging contest at American Royal Livestock Show in Kansas City, Kan., are these 4-H Club youngsters from Tallahatchie County, Miss. Team members and coach include (l. to r.): coach James White, Phil Fedris, Ray Rounsaville, Anthony Holland and David Bailey. Bryan Brothers Packing Co., West Point, Miss., sponsored trip for 4-H group. Here coach White gives pointers on judging to youths.

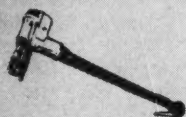
**KOCH**  
Humane Slaughter  
Experience &  
Equipment



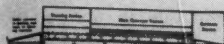
**KOCH Creative  
Engineering Service**



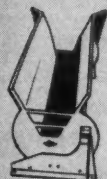
**KOCH Cash-X Pistol**



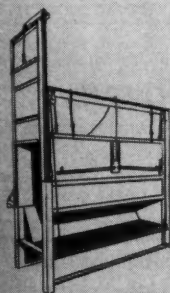
**KOCH Cash Knocker**



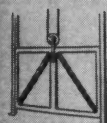
**KOCH Reliable  
Hog Stunning Conveyor**



**KOCH Hog Holder**



**Automatic Knocking Pens**



**Knocking Pen Doors**

**Flood Light  
Modification Kits**

## Which Humane Slaughter Problems do you have?

to save brains or tank them?

limited floor space?

hides being damaged?

rate of kill down?

capital tied up?

livestock varies?

# KOCH

*can solve your slaughter problems profitably!*

KOCH knowledge and experience can help you solve kill floor problems. Long before humane slaughter laws, KOCH pioneered and developed the humane slaughter methods and equipment that are standard today. These years of practical experience in the field of humane slaughter have established KOCH as the leader in the industry. Take the first step towards humane and profitable stunning in your slaughtering operation. Write or call today for the KOCH answer to your humane slaughter problem.



### FREE BOOKLET

"Humane Slaughter Equipment by KOCH" 16 pages of methods and equipment recommendations designed to help you boost production and profit.

**WRITE TODAY!**

# KOCH

EQUIPMENT CO

2520 Holmes St., Kansas City 8, Mo., U. S. A.

Victor 2-3788 / TWX: KC 225

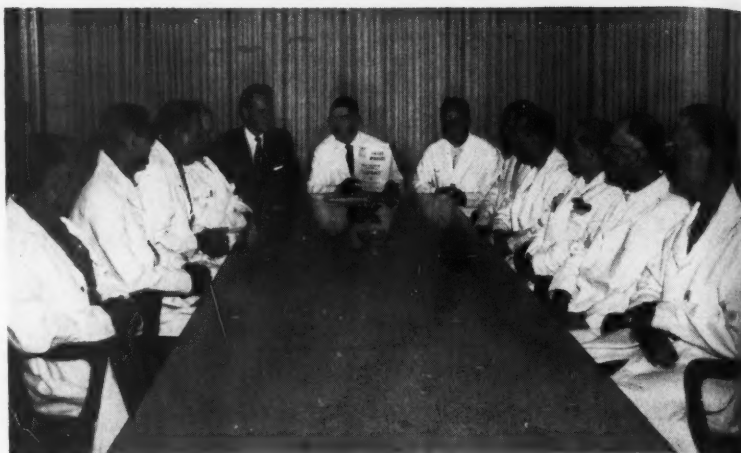


Kleinberg said, "sausage roll off our assembly line, not rockets." The statement was in retort to Khrushchev's remark, made during his recent visit to this country, that "in Russia rockets come off the assembly line like sausage."

Little Rock Packing Co., Little Rock, Ark., purchased the grand champion steer and hog at the 21st annual Arkansas Livestock Exposition held recently in Little Rock. The packing firm paid \$1.50 per pound for a 900-lb. Angus steer and the same price for the prize-winning 240-lb. Poland China.

The 25-Year Club of Tobin Packing Co., Inc., Rochester, N.Y., recently admitted two employees as members, bringing total membership to 124. JOHN A. KORDON and ALBERT J. VOLKMAR, celebrating 25 years of service with the company, were honored at a company-sponsored dinner. FREDERICK M. TOBIN, president of the firm, and HERBERT RUMSEY, JR., executive vice president, were among the speakers at the affair.

The meat packing industry of Oklahoma City, Okla., recently celebrated its golden anniversary. Approximately 50 years ago, in mid-



MEMBERS of safety committee at Oklahoma City plant of Wilson & Co., Inc., Chicago, winner of 1959-60 National Safety Council's meat packing industry safety contest, receive congratulations from Oklahoma City plant manager O. W. Gaffney and assistant superintendent F. E. Acton on their part in helping plant win top honors. Seated around table are (l. to r.): Benton Bell, Noler Blackburn, Charles Craig, Harold Slater, Gaffney, Acton, Vernon Simms (casualty manager), Harold Bierman, Howard Wigley, James Gibson, Otis Pritchett and Raymond Thornhill. Oscar Mayer & Co., Madison, Wis., took second place, with third place award going to Wilson's Kansas City, Kan., plant.

October, the first packing plant, Nelson Morris & Co., opened in Oklahoma City. The plant was closed last summer by Armour and Company, Chicago. Highlights of the

golden anniversary were a parade, a chuck wagon dinner and a huge "thank you" party for hundreds of livestock producers who use the Oklahoma City market.

## E. G. JAMES COMPANY

Brokers since 1922

316 So. LaSalle St., Chicago 4  
HA 7-9062 • Teletype CG 1780

Fruit & Produce Exchange, Boston 9  
RI 2-1250 • TT BS 897

**Broad Coverage U. S. & Canada**  
Meats, Animal Glands, & Packing House Products  
Machinery, Equipment & Supplies

LEADING PACKERS specify: **AIR-O-CHECK**

The casing valve with the internal fulcrum lever

Send  
for  
Bulletin

**AIR-WAY**

Operator holds  
casing on nozzle and  
controls flow with same hand

AIR-WAY PUMP & EQUIPMENT CO., 4501 W. Thomas St., Chicago 51, Ill.

**Personalized Buying Service**  
**Hi-Grade Ohio—Indiana Hogs**  
**CINCINNATI LIVESTOCK COMPANY**

Tom Huheey  
MU 1-4334

Livestock Exchange Bldg.  
Cincinnati 25, Ohio

Excellent Truck & Rail Service

## HOG BUYERS EXCLUSIVELY

Geo. Hess

W. E. (Wally) Farrow

Murray H. Watkins

Earl Martin

**HESS, WATKINS, FARROW & COMPANY**

Indianapolis Stock Yards • Indianapolis 21, Ind.

Telephone: MEIrose 7-5481

CABLE ADDRESS  
LIBRICO PHILA.

WAlnut 2-0478  
Teletype PH 1140

## LINCOLN BROKERAGE COMPANY

312 CALLOWHILL STREET

PHILADELPHIA 23, PA.

For Representation in Delaware Valley, U.S.A.

SAM ROMM

Packing House Representatives

LEN SILVERSTEIN

Imports & Exports

## Will pass State & Federal Inspection

Sweet Diced Pickles

Sweet Pickle Chunks

Sweet Shoe String Pickles

Brokers wanted for Illinois, Iowa, Nebraska, and Minnesota.

Must sell the Sausage Industry only. Write to:

**PIKLE-RITE COMPANY, INC.**

PULASKI, WISCONSIN

"Wisconsin's Finest Pickles"

## 10 Days FREE TRIAL SERVICE of "THE YELLOW SHEET"

Just your name and address on a 3¢ postcard will bring a free trial subscription to this important guide in selling. Send it in today.

## DAILY MARKET AND NEWS SERVICE

15 West Huron St.

Chicago 10, Ill.



# CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$5.00; additional words, 20c each. "Position Wanted," special rate; minimum 20 words, \$3.50; additional words, 20c each.

Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER

## POSITION WANTED

### CAR ROUTE SALESMAN OR MANAGER

EXPERIENCED: In provisions, beef, veal, lamb. Wishes to return to meat or allied industry. Heavy car route sales experience plus 6 years' home office manager of 55 route division including many mixed car accounts with large independent packer. Good personal producer, can handle heavy individual car route, branch, chain store accounts, or manage as you wish. Also considerable personnel experience in hiring, training beginner salesmen. Best references. Desires in business administration. Sober, good reason for change. Will relocate. Available immediately. For complete resume write W-485, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill., or call Fred E. Dean, HE 7-4902, Austin, Minn.

### PACKINGHOUSE EXECUTIVE

GENERAL MANAGER: A money maker with highly successful background and record in cost reduction, product development, plant improvement, scheduling, promotion and business forecasts. Excellent references. Speak German and Spanish fluently. W-484, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

### MANAGER

CAPABLE: Money maker, thoroughly experienced in packinghouse management and operations, including slaughtering, curing, sausage manufacturing, personnel administration, industrial engineering, sales, etc. W-471, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### MANAGER OR SUPERINTENDENT:

With proven ability to produce maximum profits. Experienced in large and small plants. Age 50. Salary \$20,000 or percentage arrangement. W-462, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### PLANT MANAGER

DESIRIOUS: Of making change. Many years' experience in all ends of meat packing business including production and sales. Complete resume furnished on request. W-486, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER-SUPERINTENDENT: 40 years' practical operating experience in medium and small beef-pork plants. Manufacturing, processing, rendering, mechanical etc. Not ready for retirement. Benefits excluded. W-472, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GERMAN SAUSAGE MAKER: Master degree, familiar with all sausage operations, also smoked meats, boiled and canned hams and packaging operations. Desire position as foreman or superintendent. W-487, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CHEMICAL ENGINEER: 10 years' experience with rendering and solvent extraction equipment and processes. Interested in equipment sales and process development in rendering or related industries. W-496, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PRODUCTION MANAGER: Of complete packing plant in south, wants to relocate. Heavy on sausage manufacturing experience. Prefer south. Replies confidential. W-498, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: With unusual ability, wide experience and excellent accomplishments. Available in 30 days. W-463, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

MEAT PACKER WITH LARGE OPPORTUNITY: LOOKING FOR: Salesman to call on large and small chain stores and large supermarkets. Meat experience helpful but not necessary. SELLING experience essential. Plenty of room for advancement, well-established firm with growing business. Salary plus commission and expenses. Chicago area. W-489, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### CANNED MEAT MANAGER

LARGE INDEPENDENT: Food company seeks executive experienced in buying and selling domestic and imported canned meats. Excellent opportunity. Submit full details. Our people know of this ad. W-490, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### FOREIGN MEATS

EXPERIENCED MAN: Who knows the trade, wanted for sales of imported meat to processors, chain stores and distributors. Replies held in strict confidence. W-466, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

### HOTEL AND RESTAURANT PROD. DEPT. FOREMAN

MUST HAVE: Top skill and knowledge in portion meat cutting for hotel and restaurant trade, plus some experience in supervising hotel and restaurant production operations, training employees, etc. We are a growing south Ohio full line packer. We will pay a good salary and relocation expenses to the right man who can help our hotel and restaurant department by efficient production operations and cooperation with sales. Write briefly of your experience and salary needs, to Box W-448, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### SAUSAGE KITCHEN FOREMAN

TO DIRECT: Sausage making, smoking operations under general direction of assistant plant superintendent. In full line packinghouse in southern Ohio. Computer formulations used. Position demands alert, progressive manager capable of growth with company. Good salary and relocation expenses. Send brief resume in confidence to Box W-475, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT SUPERINTENDENT: Independent manufacturer in New York City area, manufacturing sausage, smoked meats and cooked ham only. At present we do not employ a superintendent. We want an extremely well-rounded man, proven, capable and experienced in all phases, processing, smoking and manufacturing. Must be ambitious. Excellent opportunity. Good salary plus fringe benefits. W-474, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

FOREMAN-RENDERING PLANT: Must be experienced and capable of directing entire process. To be responsible for continuity of operation. Maintain quality and reduce cost. Location: New Jersey area. Reply to Box W-477, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

HOG CUTTING FOREMAN: Western area packer has opening for qualified supervisor capable of performing all operations. Send resume of experience, personal status and salary requirements to Box W-479, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF MAN: Wholesale meat company in Chicago area needs a beef man familiar with cutting, fabrication, sales and production. This is a permanent opportunity for the right man. Please forward your qualifications to Box W-483, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill. STRICTLY CONFIDENTIAL.

### BEEF DEPARTMENT MANAGER

EXPERIENCED BEEF MAN: To take complete charge of beef department. Ability to buy and supervise operations, also with knowledge of sales, ability to plan operations and obtain results. Midwest location. Write details of experience, age, salary, etc. Replies will be held in strict confidence. W-491, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MAN, EXPERIENCED AND ACQUAINTED: With packinghouse meats and meat by-products, to organize buying units for purchasing lungs, melts, cheap cuts, etc., in a few large packinghouse centers. To work out of general offices located in central U. S. Permanent position, excellent salary. Answers confidential. W-492, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### CONTROLLER - ASSISTANT

MEDIUM SIZED: Meat processing company having national and international distribution of well known consumer products, headquarters in east, seeks man with accounting degree plus approximately 10 years' experience in public and private accounting. Managerial abilities are necessary for excellent management growth opportunities. Five figure salary plus other compensation benefits. Please send complete resume of experience and education with salary requirements, for prompt consideration. All replies held in strict confidence. Our staff knows of this position vacancy. W-488, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

## HELP WANTED

TO "SAUSAGE MAKERS MACHINERY AND EQUIPMENT" Salesmen and Distributors who cover all parts of the United States. Contact us re our making arrangements with you to take orders for Sayer's Sausage Casings on a liberal commission basis. Our Sayer Sausage Casings can be sold together with your present line of Machinery and Equipment very nicely, more so than any other line. Sayer's most successful salesmen are those who handle Sausage Machinery and Equipment. Write immediately before your territory is taken by others.

SAYER & COMPANY, INC.  
810 Frelinghuysen Avenue  
Newark 12, New Jersey

PURCHASING AGENT: We are seeking a man with up to 5 years' experience in general purchasing. Heavy packaging and printing. Prefer college graduate. Position has management growth opportunity. Submit complete resume including current earnings to: Personnel Manager, STAHL-MEYER, Inc., 172 East 127th St., New York 35, N. Y.

OLEOMARGARINE PACKER: Of one pound prints wanted. Established packinghouse products broker needs reputable shipper for sales to wholesalers and chains in north Jersey-metropolitan area. Reply to J. L. EPSTEIN Brokerage Corp., 95 River Street, Hoboken, N. J.

## SPACE WANTED

SPACE WANTED: 6 to 8,000 sq. ft. refrigerated space plus 3 to 4,000 unrefrigerated space, suitable for food processing in Chicago area. Must be able to obtain B.A.I. inspection. SW-478, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PLANTS FOR SALE OR RENT

FOR SALE: Small modern complete packing plant. This plant is ideally situated in North Central Ohio, near Cleveland, Akron and Columbus. Is in very good condition as to buildings, equipment and trucks. We have a large kill floor, beef coolers, pork coolers, and quite modern sausage rooms. Our plant has operated profitably for about 40 years, but the owners wish to get out of the meat business. Reasonable terms can be made for this deal and more complete information can be furnished upon request. FS-455, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### TWO BED PACKING PLANT

FOR SALE OR LEASE: Plant in the southwest, also equipped for hog kill, and with modern sausage factory. Ample supply of boning beef and slaughter calves available in area.

FS-453, THE NATIONAL PROVISIONER  
15 W. Huron St., Chicago 10, Ill.

## MISCELLANEOUS

### DO YOU HAVE EXTRA HOG KILLING CAPACITY?

We need a packer to custom kill 1,100 hogs per week now, and in the future, for year around business. We can provide all trucking. W-445, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### DRESSED HOGS

Due to our increased killing capacity, we can offer selected or regular dressed hogs on a steady basis to go to the east coast. W-495, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### LOSS CORPORATION WANTED

Profitable meat company would like to acquire through purchase or merger, a packer or wholesaler with a substantial tax loss. Principals only. W-494, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### USDA-GOVERNMENT PROBLEMS? WE EXPEDITE LABELS (8 hour service)

Plans, Construction, Inspection, FDA, Sales Matters. We supply FASTEST GOVERNMENT MARKET information. Low cost: Monthly, hourly, per item.

JAMES V. HURSON  
609 Albee Bldg., 1426 G Street, N. W.  
Washington, 5, D. C. Telephone REpublic 7-4122

# BARLIANT'S WEEKLY SPECIALS

## LIQUIDATION CLOSEOUTS!!

Prices on the following items of equipment located at Swift & Co. Plants at Menominee, Michigan and Spokane, Washington have been sharply reduced to facilitate their early sale.

### MENOMINEE, MICHIGAN

M-157—GRINDER: Buffalo #78-B, 25 HP. \$ 850.00  
M-159—MIXER: Buffalo #3, stainless steel bowl, hand tilt, 7 1/2 HP. mtr. \$ 750.00  
M-166—STUFFER: Buffalo 300# cap. \$ 600.00  
M-204—TY-PEELER: mdl. 500 with stainless steel tank \$ 450.00  
M-158—CUTTER: Buffalo #50, 30 HP. \$ 450.00  
M-177—TRACK SCALE: Toledo mdl. 31-2122 FC, 1600# cap., 1000# dial x 1# grad. \$ 295.00  
M-201—BAND SAW: Jim Vaughan mdl. K, 19" w/stainless steel moving table \$ 250.00  
M-186—BENCH SCALE: Toledo mdl. 2081, 125# dial, 25# tare, 50# cap. beam. \$ 295.00  
M-222—BENCH SCALE: Toledo, 125# dial x 2 oz. grad. 25# tare & 50# cap. beam, \$ 100.00 w/stand  
M-294—COOKER: Anco Laabs 5 x 10', 15 HP. New coded shell \$1,350.00  
M-207—HOG: Mitts & Merrill #3CV, 25 HP. \$ 650.00  
M-315—GRINDER: Buffalo #66B, 25 HP. \$ 500.00  
M-250—SMOKEHOUSE CAGES: (31) 30" x 51", 5-sta. 2-wheel trolleys, 42" sticks. ea. \$ 15.00  
M-104—HOG TROLLEYS: (400) 5 1/2" wide, 4" gam & 4 1/2" dial wheels \$ 45  
M-106—BEEF TROLLEYS: (300) 5' long, 4 1/4" dia. wheels, stainless steel hooks ea. \$ 1.25  
M-137—DECLINE CONVEYOR: drop finger, approx. 20' long, w/motor & drive. \$ 600.00  
M-152—VISCOSA WORK-UP TABLE: 14 1/2' x 48" wide, 4" edge one side, 14" edge other side, stainless steel, w/2-12" x 36" uscalite boards, w/stainless steel sterilizer \$ 250.00  
M-181—CALF HEAD WORK-UP CABINET: stainless steel, 34" x 18" x 24" wide, one hook \$ 75.00  
M-253—GRINDSTONE: 4" face, 30" dia. 3/4 HP. mtr. & drive \$ 150.00  
M-262—SCALE: Toledo mdl. 2071, 125# dial x 2 oz. grad. 20 1/2" x 20 1/2" stainless platform \$ 200.00  
M-265—SAWS: (2) Best & Donovan Primal, 9" blade, 110 volt, 60 cycle, single phase ea. \$ 135.00  
M-270—TRANSFORMERS: (3) Westinghouse 480/240, 3 ph. & 240/120, 3 phase, 60 cycle ea. \$ 100.00  
M-293—COOKER: 5 x 9', flat bolted head, 20 HP. mtr. & Foote Bros. reducer \$1,000.00  
M-213—TANK: (storage) 60,000# cap., 10' high straight side 11' dia. closed top. \$ 500.00  
M-190—COOLERS: (2) Niagara mdl. 632, direct expansion ammonia, 3/4 & 3 HP. mtr. ea. \$ 450.00  
Miscellaneous stainless steel Tables—prices on request.

### SPOKANE, WASHINGTON

S-1038—UNIT COOLERS: Coldjet mdl. 24410ATC ea. \$ 575.00  
S-1010—PAK-ICER: Vilter, style 11800 32A, 1/4 HP. mtr. \$ 600.00  
S-1040—CUTTER: Boss Chop-Cut mdl. #537, size 56-6, 40 HP. \$2,250.00  
S-1234—SMOKEHOUSE: galv. 2-sets dble. doors, power controls, 13'4" long x 8'10" wide x 8'6" high \$ 750.00  
S-1052—MOLDS:  
29—Globe Hay #109, w/springs & covers ea. \$ 9.50  
15—Pre-Slicing, 4 x 4 x 24, stainless steel, w/covers ea. \$ 5.00  
S-1071—CLIP APPLIER: Cry-O-Vac mdl. FHCE, w/mdl. CGC Clip Feeder & stainless steel Dip Tank #1078, 20 1/2" x 30 1/2" x 25" deep ea. \$ 350.00  
S-1204—LAVATORY: (3) Le Fiell ea. \$ 55.00  
S-1219—TABLE: (Frank Wrapping) stainless steel 18' long x 47" wide, w/12" Neoprene conveyor belt 16' long at center \$ 350.00  
S-1240—SMOKESTICKS: (634) aluminum, 234—heavy; 400 light ea. \$ .20  
S-1011—FROZEN MEAT SLICER: Keebler, 1/2 HP. \$ 225.00  
S-1251—ICE UNIT: Buildice size 1250 \$ 250.00  
S-1202—AMMONIA COMPRESSOR: York, 50 HP. \$ 500.00  
S-1272—AMMONIA COMPRESSOR: Vilter, 5 1/2 x 5 1/2, 220 volts, 3 ph. 60 cycle \$ 750.00  
TRUCK—1957 Ford, T-800, 2 ton cap., w/Thermo-King refrigeration unit \$3,500.00  
All above prices quoted on foundation.

All items subject to prior sale and confirmation  
• New, Used & Rebuilt Equipment  
• Liquidators and Appraisers  
WRITE FOR FULL PARTICULARS  
1631 S. Michigan Ave., Chicago 16, Ill.  
WAbash 2-5550

# BARLIANT & CO.

## EQUIPMENT FOR SALE

### THE LAZAR COMPANY

brokers • dealers • sales agents • appraisers

1709 W. HUBBARD ST., CHICAGO 22, ILL.  
PHONE Canal 6-0200

### NEW—USED—REBUILT

MACHINERY FOR MEAT PACKERS—  
RENDERERS—SAUSAGE PROCESSORS  
and ALLIED FOOD INDUSTRIES

### USED EQUIPMENT SALE

Many choice items including Anderson Expeller, melters hasher grinder, scales, trucks, etc.

For complete list and details,  
write

W. E. HARVEY, SWIFT & CO.  
PURCHASING DEPARTMENT,  
Union Stock Yards, Chicago, Ill.

PACKINGHOUSE EQUIPMENT: Hardware for cold storage doors for government inspected lockers. Stainless steel and molybdenum boning tables and other miscellaneous packinghouse equipment. Allied Cold Storage Co., 4021 S. Normal Ave., Chicago, Ill. Telephone DRexel 3-4500.

FOR A SHORT TIME ONLY: We will sell one Dupps Gambrelling Table, size 5' x 10' with a 26" platform, and scalding vat, size 5' x 8' x 30" deep with platform, complete for \$400.00, subject to prior sale. VOELKER & CO., Terminal Building, 500 East Markham, Little Rock, Arkansas.

PRICED TO SELL: Small packer hog killing and sausage manufacturing equipment. L. P. ILGEN, Ice and Cold Storage, Lewisburg, Pennsylvania

### ANDERSON EXPELLERS

All Models, Rebuilt, Guaranteed

★

We Lease Expellers

★

PITTOCK & ASSOCIATES, Glen Riddle, Penn

1—York 8" x 8", Y-36 enclosed ammonia compressor 2-cylinder, standard V-belt drive.

1—York 7 1/2" x 7 1/2", Y-36 enclosed ammonia compressor 2-cylinder, standard V-belt drive with flat wheel.

FS-468, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

### EQUIPMENT WANTED

WILL PAY: \$3,000 delivered Chicago, for 300 to 500 ton curb press with electric pump—in good condition. Also want filter press. Rose Packing Co., 4900 S. Major Ave., Chicago 38, Ill.

WANTED: KARTRIDG-PAK LINKER AND STRIPPER. EW-493, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Presto Linker for natural casings, in good condition. Write SAN BERNARDINO SAUSAGE CO., P. O. Box 345, San Bernardino, Calif.

### MISCELLANEOUS

HOG • CATTLE • SHEEP

SAUSAGE CASINGS  
ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN  
407 SO. DEARBORN ST., CHICAGO 5, ILL.

# PROCESSING INDUSTRY OPPORTUNITIES

Marketing Development  
and Technical Service

### MEATS AND ALLIED FOODS

One of our clients, a fast-moving and hard hitting "blue chip" corporation, is expanding its product line for a deeper and broader penetration of its market in the Meat and Allied Food Processing Industries. The resulting organizational growth of this geographically well-located Eastern U. S. firm will attract men who possess excellent records in representing their products or their services to the Meat Industry, and whose specifically patterned background qualifies them for a position as:

### PRODUCT MANAGER \$12,000 to \$16,000

Reporting to top management, this marketing executive must be imaginative, technically competent in meat processing, customer-oriented and sensitive to all possible applications of both his product lines and also allied merchandise items. Status and stature in commercial and market development must be thoroughly established.

### TECHNICAL REPRESENTATIVES \$8,000 up

Service customer accounts and maintain effective, profitable relationships with meat industry contacts. Must be technically knowledgeable, quality-motivated, intelligent, and personable. Position requires a man who is constantly alert to every aspect of product application and to each significant trend in product use.

The "right man" in each of the above challenging opportunities must have completed 7-10 years of increasing responsible experience with a meat or meat-related product line. He must be immediately able to accept accountability for quick and positive results and for building solid long range customer relations. In return, the potential for growth and career movement is outstanding. Our client extends liberal fringe benefits and will pay the placement fees.

Confidential replies, by duplicate resume to M. L. Baas, Executive Search Division, should indicate all specifics and present compensation.

BUTTRICK  
&  
MEGARY

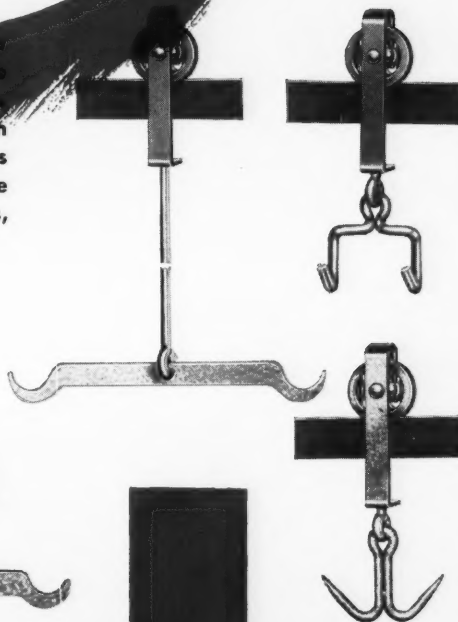
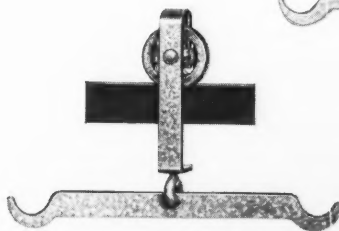
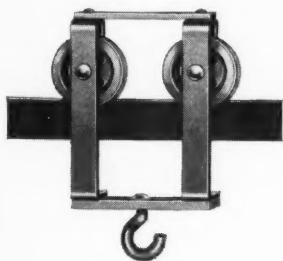
Organization Builders for 29 years  
Western Saving Fund Building  
Philadelphia 7, Pa.



# TROLLEYS



All ANCO packinghouse Trolleys are especially designed and manufactured for meat services. ANCO trolley frames are made of special steel and do not bend in use. Special care is taken to obtain perfectly true and smoothly ground high grade cast iron wheels which will not ride over corners or switches or become "flat". The special cold pressed axle pins, made with hard smooth surfaces, reduce friction trouble. Frames, hooks and swivels are uniformly shaped.



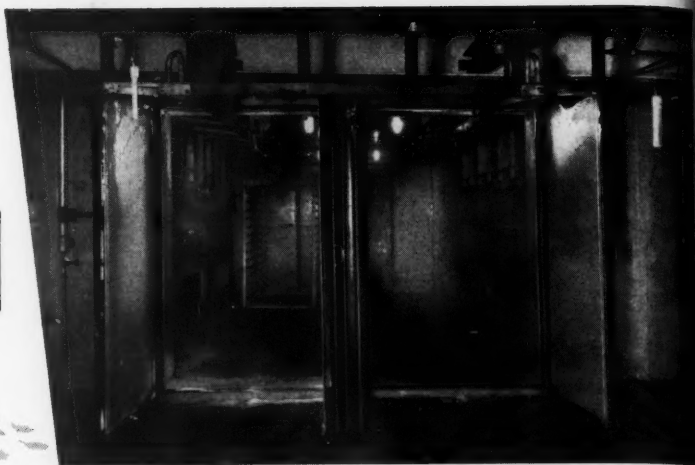
THERE IS AN ANCO TROLLEY  
FOR EVERY PACKINGHOUSE  
PURPOSE.  
WRITE FOR CATALOG No. 63.

## THE ALLBRIGHT-NELL CO.

SUBSIDIARY OF CHEMETRON CORPORATION

5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

# an OPEN and SHUT Case



**YOU CAN FREEZE YOUR COSTS WITH THE  
*New* JULIAN PREFABRICATED CHILL CABINET...**

★ **INGENIOUS DESIGN** makes the Julian chill cabinet compact and complete for easy installation in your present plant.

★ **EXPERT ENGINEERING** provides an ideal chilling unit for all meat products. Here is a unit that can double as a blast freezer to handle bacon or specialty products.

★ **SUPERIOR CONSTRUCTION** means that the durable Julian chill cabinet saves you money . . . costs less to buy, install and operate.

★ **OPERATING EFFICIENCY** goes up fast with this new prefabricated chill cabinet that takes the load off existing coolers and helps speed up your entire production system. In fact, you can make and ship your products the same day.

Let us give you all the details and you'll see why Julian equipment is . . .

**AN INDUSTRY STANDARD**

---

***Julian* ENGINEERING CO.**  
BUILDER OF QUALITY SMOKEHOUSES AND CHILL CABINETS

5127 N. Damen Ave. • Longbeach 1-4295 • Chicago 25, Ill.  
West Coast Representative: Meat Packers Equipment Co., 1226 49th Ave., Oakland 1, California  
Canadian Representative: McLean Machinery Co., Ltd., Winnipeg, Canada



